Electronic Supplementary Material (ESI) for Food & Function.

Human gastrointestinal conditions affect *in vitro* digestibility of peanut and bread proteins

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Table S1: Electrolyte composition of the simulated salivary (SSF), gastric (SGF) and intestinal (SIF) fluids of the *in vitro* digestion protocols.

	[1]	**Infant**[2]		**Early phase adult**[1]		**Late phase adult**[3]
[mM]	SSF	SGF	SIF	SGF	SIF	SGF
NaCl	-	94	164	47.2	38.4	35
KCl	15.1	13	10	6.9	6.8	-
KH_2PO_4	3.7	-	-	0.9	0.8	-
$NaHCO_3$	13.6	-	85	25	85	-
$MgCl_2(H_2O)_6$	0.15	-	-	0.1	0.33	-
$(NH_4)_2CO_3$	0.06	-	-	0.5	-	-
$CaCl_2$[a]	1.5	-	3	0.15	0.6	-
pH (adjusted with 1 M HCl)	7	5.3	6.6	3	7	1.2

[a]$CaCl_2$ is added separately during the *in vitro* digestion experiments.

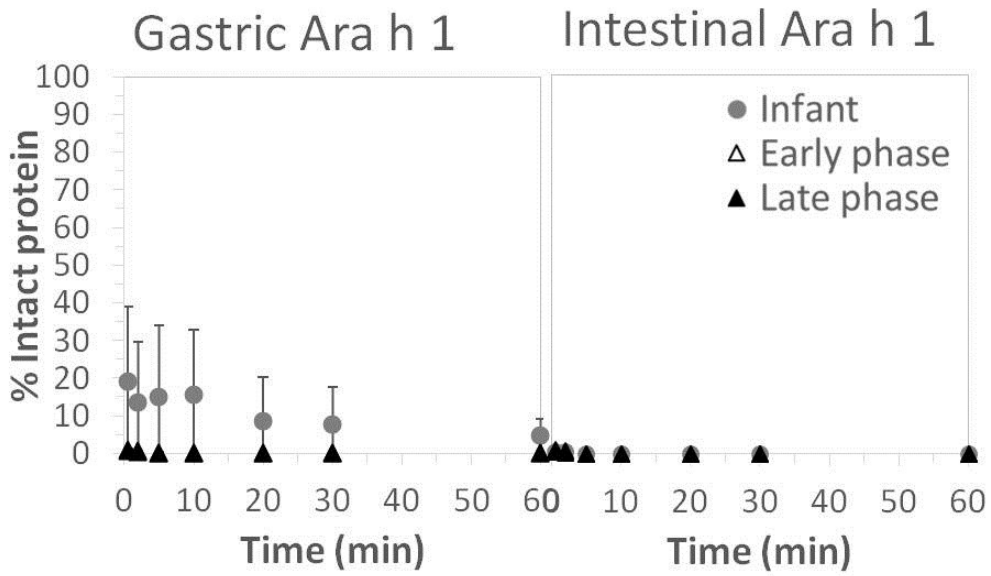

Figure S1: Percentage of intact isolated protein Ara h 1 within the gastric or intestinal phase (infant, early phase or late phase models) determined from densitometry on SDS-PAGE ($n \geq 2$) in Figure 1A. Different letters mean significant differences ($p \leq 0.05$) between models over time. Absence of letters means no significant differences.

Densitometry on bands was performed with the software Image Lab™ 5.1 (Bio-Rad). Data are presented as mean values ± standard deviation. Comparison between *in vitro* digestion models over time was done with two-way ANOVA and post hoc Bonferroni multiple comparison test with a threshold for significance $p \leq 0.05$.

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