

Supplementary information

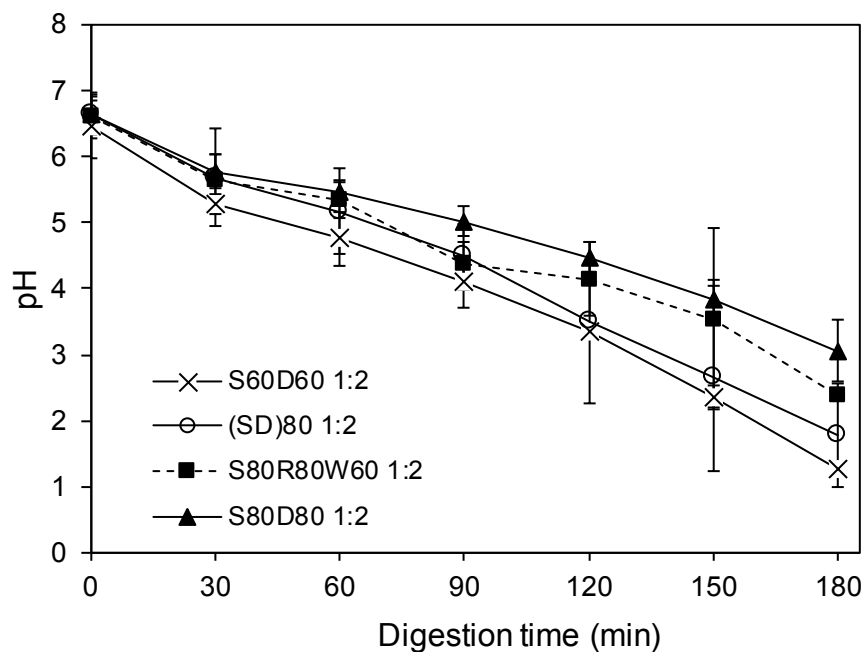


Fig. S1 Changes in digesta pH during in vitro dynamic gastric digestion in the HGS for soya protein/milk protein blended beverages (soya protein to milk protein ratio of 1:2) prepared by different co-processing methods: S60D60, unheated treatment; (SD)80, co-heated treatment; S80D80, heated 1; S80R80W60, heated 2 (see Section 2.2).

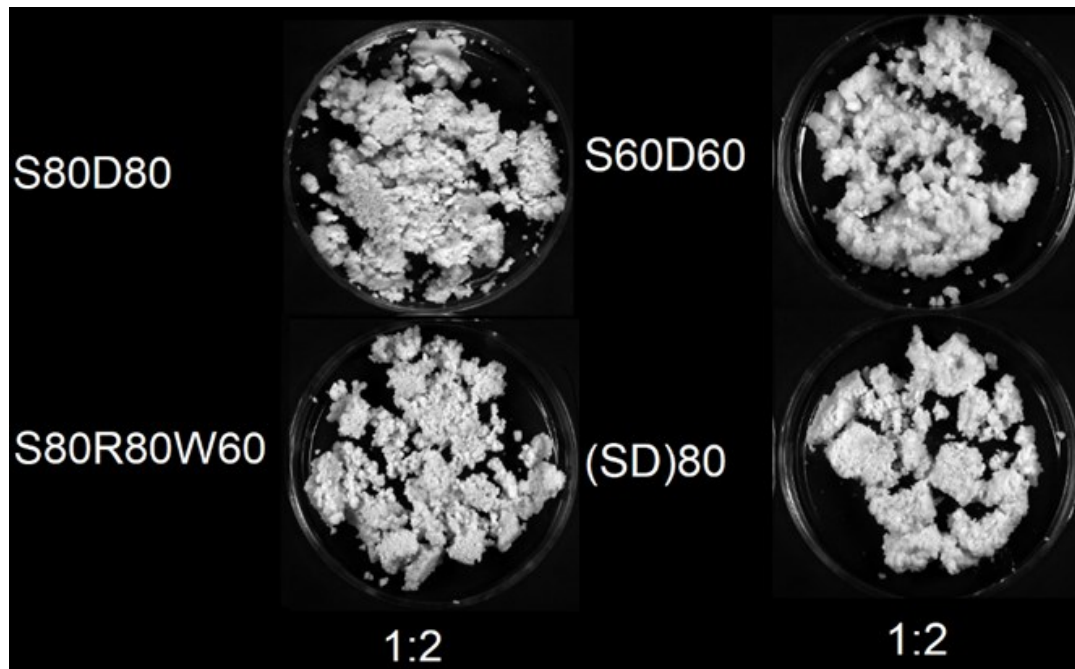


Fig. S2 Appearance of clot remaining after 180 min of in vitro dynamic gastric digestion in the HGS for soya protein/milk protein blended beverages (soya protein to milk protein ratio of 1:2) prepared by different co-processing methods: S60D60, unheated treatment; (SD)80, co-heated treatment; S80D80, heated 1; S80R80W60, heated 2 (see Section 2.2).

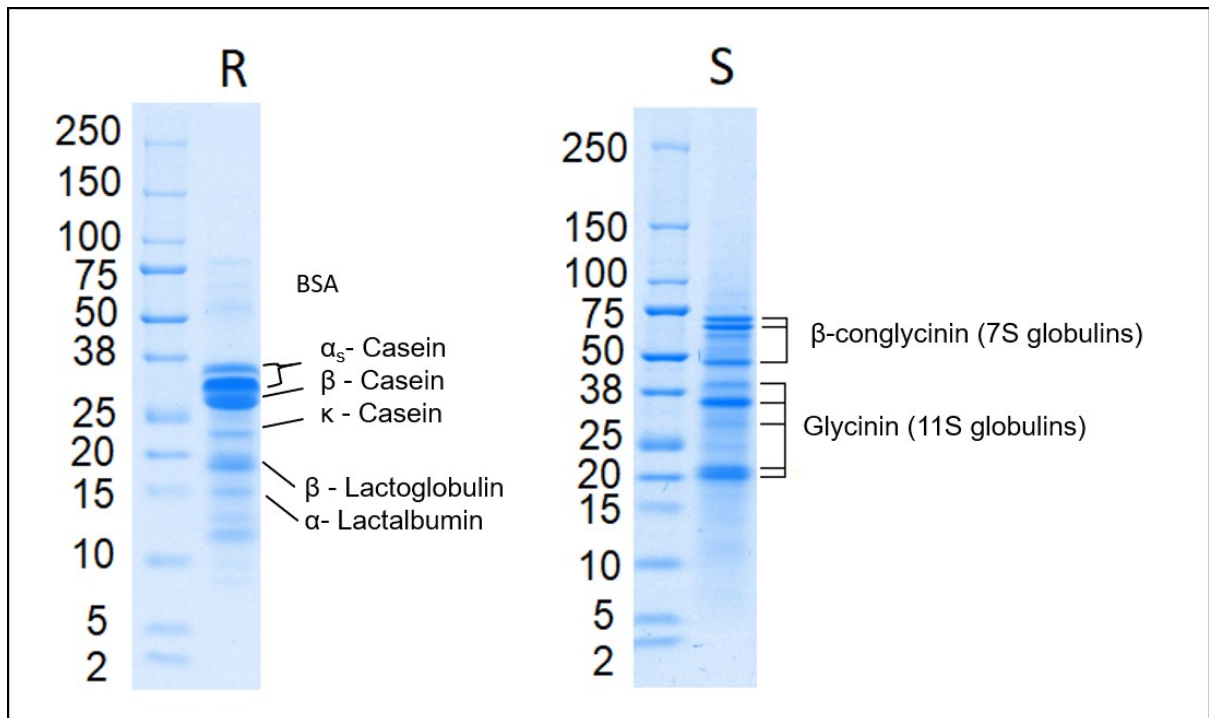


Fig. S3 Reducing SDS-PAGE of skim milk retentate (R) and soya protein isolate (S) used in the preparation of soya protein/milk protein blended beverages.