

Supplemental materials

Effect of high pressure homogenization on *in vitro* digestibility and colon fermentability of pea protein-rich bread designed for elderly consumers

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Table S1 Dry matter and protein content, corrected by the protein contribution from the digestive enzymes, of the pellet of wheat bread (W), pea protein bread (PP) and HPH-treated pea protein bread (HPH-PP) at the end of the small intestinal phase under the adult and elderly GI conditions.

Bread type	Dry matter (%)		Protein content in the pellet (g)		Protein content in the pellet (%)	
	Adult	Elderly	Adult	Elderly	Adult	Elderly
W	17.6 ± 1.2 ^a	18.9 ± 1.2 ^B	0.01 ± 0.00 ^b	0.03 ± 0.01 ^B	0.4 ± 0.0 ^{b,*}	1.0 ± 0.4 ^b
PP	18.2 ± 0.8 ^{a,*}	20.9 ± 0.6 ^A	0.04 ± 0.00 ^{a,*}	0.07 ± 0.01 ^A	1.4 ± 0.1 ^{a,*}	2.9 ± 0.2 ^a
HPH-PP	18.1 ± 1.2 ^{a,*}	20.6 ± 1.8 ^A	0.03 ± 0.00 ^{a,*}	0.07 ± 0.00 ^A	1.2 ± 0.1 ^{a,*}	2.8 ± 0.1 ^a

Lower letters indicate a statistically significant ($p < 0.05$) difference between bread types at the end of the gastric and intestinal phase under adult GI conditions. Capital letters indicate a statistically significant ($p < 0.05$) difference among bread types at the end of gastric and small intestinal phase under the elderly GI conditions. *: indicate statistically significant ($p < 0.05$) difference between physiological conditions (adult and the elderly) within each bread type.