

Table 1 Supplementary material. Composition of VRF1 (P) diet. Data Sheet E 090110. Source: SDS (special diets services)

<b>Proximate analysis (%)</b>	<b>Total</b>	<b>Supp*</b>	<b>Vitamins</b>	<b>Total</b>	<b>Supp*</b>
Moisture	10		Vitamin A (IU/kg)	31151	29955
Crude oil	4.75		Vitamin D <sub>3</sub> (IU/kg)	1527	1500
Crude protein	19.11		Vitamin E (IU/kg)	96	80
Crude Fiber	3.85		Vitamin B <sub>1</sub> ,thiamin (mg/kg)	336	331
Ash	6.97		Vitamin B <sub>2</sub> , riboflavin (mg/kg)	14	12
NFE	55.32		Vitamin B <sub>6</sub> , pyridoxine (mg/kg)	48	45
			Vitamin K <sub>3</sub> , menadione (mg/kg)	10	10
<b>Carbohydrate, fibre and non starch polysaccharides (NSP) (%)</b>	<b>Total</b>	<b>Supp*</b>	Vitamin B <sub>12</sub> , cyanocobalamin (µg/kg)	153	150
Pectin	1.37		Folic acid (mg/kg)	11	10
Hemicellulose	8.76		Nicotinic acid (mg/kg)	129	78
Celullose	3.95		Pantothenic Acid (mg/kg)	41	27
Lignin	1.06		Choline (mg/kg)	1337	300
Starch	35.41		Inositol (mg/kg)	2297	245
Sucrose	4.64		Biotin (µg/kg)	543	280
<b>Energy</b>	<b>Total</b>	<b>Supp*</b>	<b>FattyAcids (%)</b>	<b>Total</b>	<b>Supp*</b>
Gross energy (MJ/kg)	16.26		C12:0 Lauric	0.02	
Metabolisable energy (MJ/kg)	12.23		C14:0 Myristic	0.06	
Atwater Fuel energy (kcal/g)	3.40		C16:0 Palmitic	0.54	
<b>Amino Acids (%)</b>	<b>Total</b>	<b>Supp*</b>	C18:0 Stearic	0.13	
Arginine	1.26		C16:1 Palmitoleic	0.01	
Lysine	1.02	0.10	C18:1ω9 Oleic	1.06	
Methionine	0.43	0.15	C18:2ω6 Linoleic	2.27	
Cystine	0.35		C18:3ω3 Linolenic	0.28	
Tryptophan	0.25		C20:4ω6 Arachidonic	0.11	
Histidine	0.48		<b>Minerals and trace elements</b>	<b>Total</b>	<b>Supp*</b>
Threonine	0.71		Ca (%)	1.01	0.73
Isoleucine	0.83		Total P (%)	0.64	0.19
Leucine	1.34		Phytate P (%)	0.24	
Phenylalanine	0.96		Available P (%)	0.40	0.19
Valine	0.93		Na (%)	0.32	0.27
Tyrosine	0.61		Cl (%)	0.49	0.43
Glycine	0.81		K (%)	0.88	
AsparticAcid	1.70		Mg (%)	0.20	0.01
GlutamicAcid	3.96		Fe (mg/kg)	280	180
Proline	1.33		Cu (mg/kg)	22	12
Serine	0.97		Mn (mg/kg)	145	99
Alanine	0.80		Zn (mg/kg)	178	144
			Co (µg/kg)	67	
			I (µg/kg)	2275	2154
			Se (µg/kg)	310	150

\*Supplemented sources of amino acids, vitamins and minerals from manufactured and mined sources.

Table 2 Supplementary material. Classification and nomenclature of studied genes according to the metabolic pathway in which they are implicated.

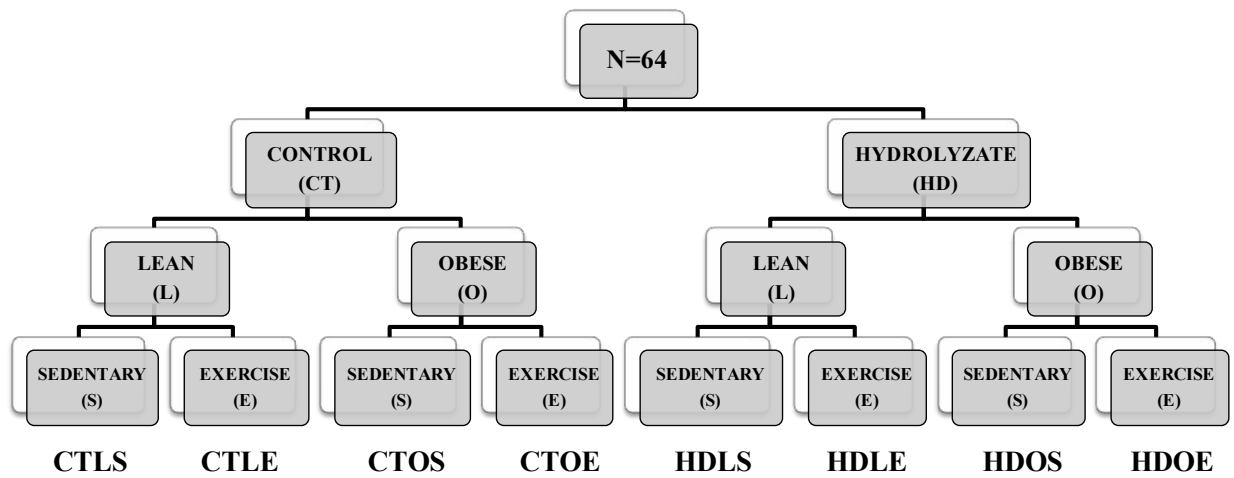
Function	Abbreviation	Name
Nuclear transcription factors	<i>Nfe2l2</i>	Nuclear factor erythroid 2 like 2. Regulation of genes encoding antioxidant detoxifying enzymes
	<i>Ppara</i>	Peroxisome proliferator activated receptor $\alpha$ . Regulation of genes involved in $\beta$ -oxidation of fatty acids
	<i>Srebf1</i>	Sterol regulatory element binding transcription factor 1. Regulation of genes involved in fatty acid synthesis
	<i>Nr1h3</i>	Nuclear receptor subfamily 1 group H member 3. Regulation of genes involved in conversion of cholesterol to bile acids
Lipogenic metabolism	<i>Fasn</i>	Fatty acids synthase
	<i>G6pd</i>	Glucose 6-phosphate dehydrogenase
	<i>Scd1</i>	Steroyl-CoA desaturase
Lipolytic metabolism	<i>Cpt1a</i>	Carnitine palmitoil transferase
	<i>Lipc</i>	Hepatic lipase
	<i>Cyp7a1</i>	Cholesterol 7 $\alpha$ hydroxylase
	<i>Acox1</i>	AcylCoA oxidase

Table 3 Supplementary material. Non identified compounds in lentil protein hydrolysate.

RT	[M-H] <sup>-</sup>	MF	Fit Conf %	PPM
2.76	688.2800	C <sub>28</sub> H <sub>48</sub> O <sub>19</sub>	96.65	1.5
2.93	608.2688	C <sub>27</sub> H <sub>44</sub> O <sub>15</sub>	99.02	1.2
2.98	572.3409	C <sub>26</sub> H <sub>52</sub> O <sub>13</sub>	99.88	5.9
3.03	705.3209	C <sub>47</sub> H <sub>45</sub> O <sub>6</sub>	97.58	-1.1
3.29	330.2024	C <sub>17</sub> H <sub>30</sub> O <sub>6</sub>	99.96	-5.5
3.40	504.2448	C <sub>27</sub> H <sub>36</sub> O <sub>9</sub>	91.04	17.7
3.62	501.2549	C <sub>21</sub> H <sub>41</sub> O <sub>13</sub>	99.09	0.4
3.83	357.2129	C <sub>15</sub> H <sub>33</sub> O <sub>9</sub>	98.59	0.4
4.18	542.3543	C <sub>29</sub> H <sub>50</sub> O <sub>9</sub>	98.35	16.2
4.27	580.2615	C <sub>29</sub> H <sub>40</sub> O <sub>12</sub>	90.58	16.4
4.69	570.2776	C <sub>28</sub> H <sub>42</sub> O <sub>12</sub>	91.07	17.5
4.81	783.4264	C <sub>37</sub> H <sub>67</sub> O <sub>17</sub>	99.9	-14.7
5.44	792.3788	C <sub>37</sub> H <sub>60</sub> O <sub>18</sub>	99.97	1.0
5.74	891.4451	C <sub>46</sub> H <sub>67</sub> O <sub>17</sub>	99.99	8.2
5.88	876.4466	C <sub>42</sub> H <sub>68</sub> O <sub>19</sub>	92.39	12.7
6.32	754.4720	C <sub>37</sub> H <sub>70</sub> O <sub>15</sub>	99.52	0.7
6.47	1002.4776	C <sub>48</sub> H <sub>74</sub> O <sub>22</sub>	99.91	10.4
6.50	772.4611	C <sub>40</sub> H <sub>68</sub> O <sub>14</sub>	94.76	0.3
7.25	702.3237	C <sub>37</sub> H <sub>50</sub> O <sub>13</sub>	95.83	-2.0
7.91	728.3424	C <sub>39</sub> H <sub>52</sub> O <sub>13</sub>	94.9	2.2

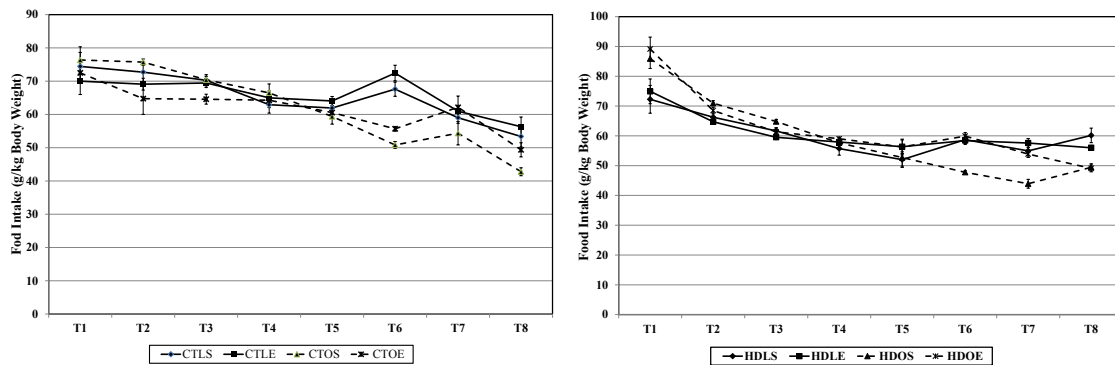
RT: retention time, Ms: mass, MF: molecular formula

Figure 1 Supplementary material. Experimental design.



CTLS, Control (placebo) lean sedentary, CTLE, Control (placebo) lean exercise, CTOS, Control (placebo) obese sedentary, CTOE, Control (placebo) obese exercise, HDLS, Hydrolysate administration lean sedentary, HDLE, Hydrolysate administration lean exercise, HDOS, Hydrolysate administration obese sedentary, HDOE, Hydrolysate administration obese exercise.

Figure 2 Supplementary material. Effect of lentil protein hydrolysate administration and mixed training protocol on food intake of lean and obese Zucker rats. (A) daily food intake in g /kg BW. BW, body weight, CT, control gavage administration of placebo, HD, gavage administration of lentil protein hydrolysate. Groups: LS, Lean (fa/+) sedentary rats, LE, Lean (fa/+) rats performing a mixed exercise protocol, OS, Obese (fa/fa) sedentary rats, OE, Obese (fa/fa) rats performing a mixed exercise protocol. Values are means  $\pm$  SEM depicted by vertical bars (n = 8).



**Time Effect: P<0.0001**  
**Hydrolysate Effect: P<0.0001**  
**Phenotype Effect: P=0.003**  
**Exercise Effect: P=0.081**  
**Phenotype $\times$ Hydrolysate: P=0.001**