

Online supporting material (OSM)

OSM - Fig. 1. Effect of pure proteins at various concentrations on the surface tension of the digesta (value of pure water: 71.99 dyn/cm), following gastro-intestinal digestion. Whey protein isolate (WPI), soy protein isolate (SPI), sodium caseinate (SC) or gelatin (GEL) were subjected to simulated GI digestion at different concentrations (0, 10, 25 and 50% of the recommended dietary allowance (RDA)). The surface tension of digesta, pre-conditioned at 25 ± 0.1 °C, was determined by the weight-drop method. Values represent means \pm SD of n = 16 replicates.



OSM – **Fig. 2.** Effect of whey protein isolate (WPI, panel A), soy protein isolate (SPI, panel B), sodium caseinate (SC, panel C) and gelatin (Gel, panel D) at various concentrations on the size of the produced mixed micelles following gastro-intestinal *in vitro* digestions. WPI, SPI, SC or GEL were subjected to the simulated digestion at different concentrations (0, 10, 25 and 50% of the recommended dietary allowance (RDA)). Filtered aliquots of the aqueous micellar fraction were used to determine mixed micelle size by photon correlation spectroscopy (Zetasizer Nano Zs, Malvern Instruments) at room temperature. Values represent means \pm SD of $n \ge 12$. Labeled means without a common superscript (alphabetic letters) differ significantly, *P*<0.05.