Electronic Supplementary Material (ESI) for Food & Function. This journal is © The Royal Society of Chemistry 2020

## Effect of industrial processing and storage procedures on oxysterols in milk and milk products

D. Risso, a\* V. Leoni, b\* C. Fania, M. Arveda, L. Falchero, M. Barattero, A. Civra, D. Lembo, G. Poli, R. Menta

Corresponding author: Davide Risso, via P. Ferrero, 19 12051 Alba (CN), Italy, +390173313214, davide.risso@ferrero.com

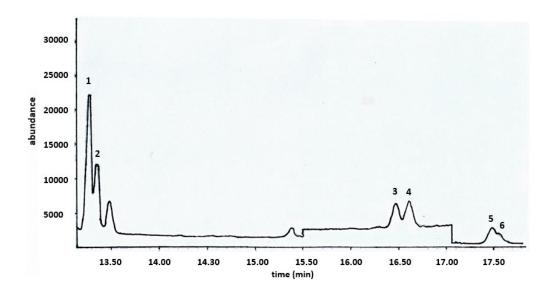
## **Electronic Supplementary Information (ESI)**

Table S1.

Qualifier and quantifier ions for the analytes and internal standards used in this study.

Oxysterol	M/z	Ion fragment	RT
d7-7bOHC	463,00	M+ -90	13.25
7bOHC	456,00	M+ -90	13.32
d7-7KC	479,00	M+ -90	16.42
7KC	472,00	M+ -90	16.51
d6-27OHC	562,00	M+ -90	17.45
270HC	456,00	M+ -90	17.52

Figure S1. A total Ion Count (TIC) typical chromatogram of a raw milk sample analyzed as described in the materials and methods. (1) d7-7 $\beta$ OHC, (2) 7 $\beta$ OHC, (3) d7-7KC, (4) 7KC, (5) d6-27OHC, (6) 27OHC.



<sup>&</sup>lt;sup>a</sup> Soremartec Italia Srl, Ferrero Group, Alba (CN), Italy

<sup>&</sup>lt;sup>b</sup> Laboratory of Clinical Chemistry, Hospital of Desio and Monza, ASST-Monza, School of Medicine and Surgery, University of Milano Bicocca, Italy

<sup>&</sup>lt;sup>c</sup> Inalpi SpA, Via Cuneo, 38, 12033 Moretta (CN), Italy

d Department of Clinical and Biological Sciences, University of Torino, San Luigi Hospital, 10043, Orbassano, Torino, Italy

<sup>\*</sup>These authors equally contributed to the work