

Supplementary data

In vitro digestion of food grade TiO₂ (E171) and TiO₂ nanoparticles: physicochemical characterization and impact on the activity of digestive enzymes

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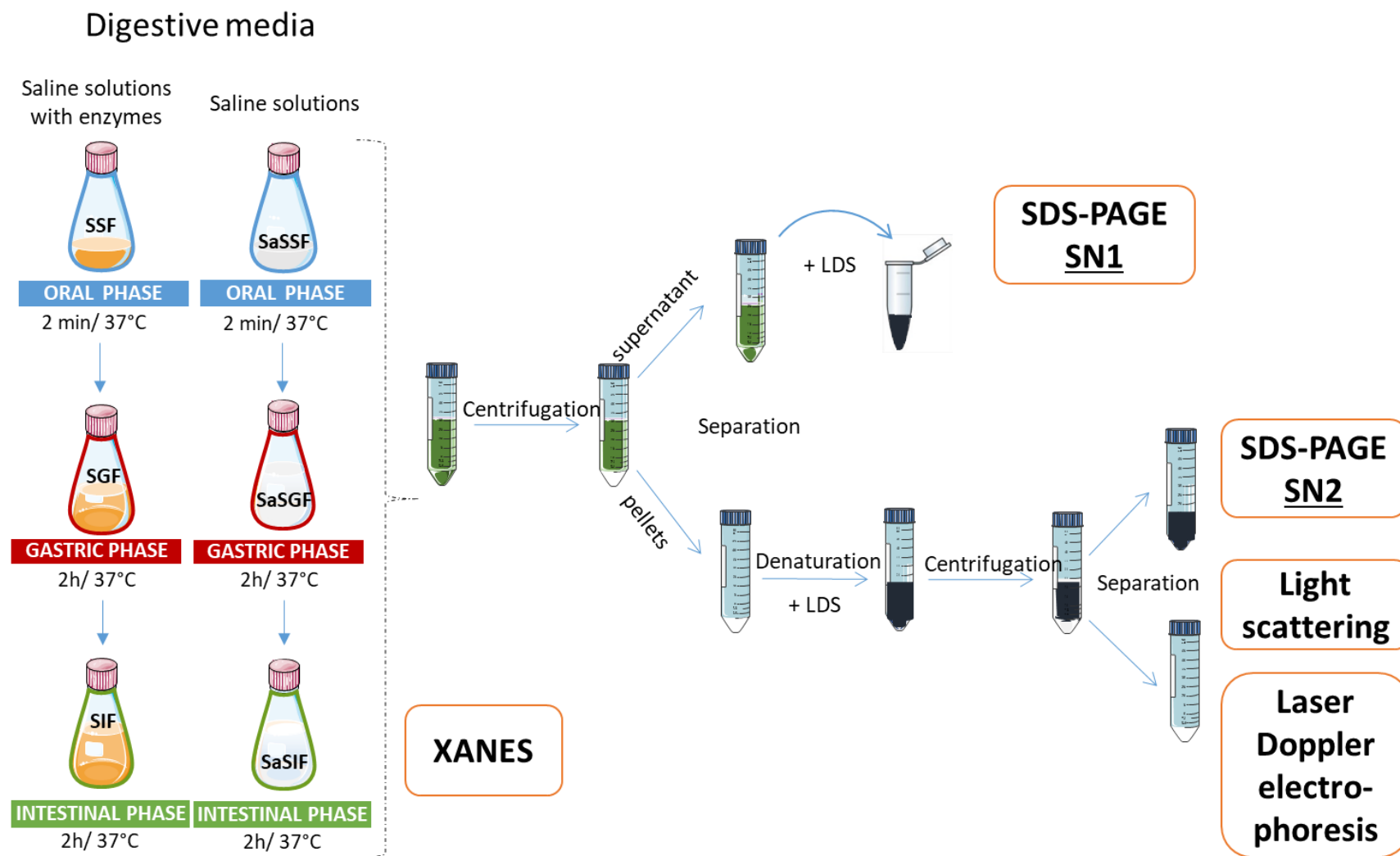
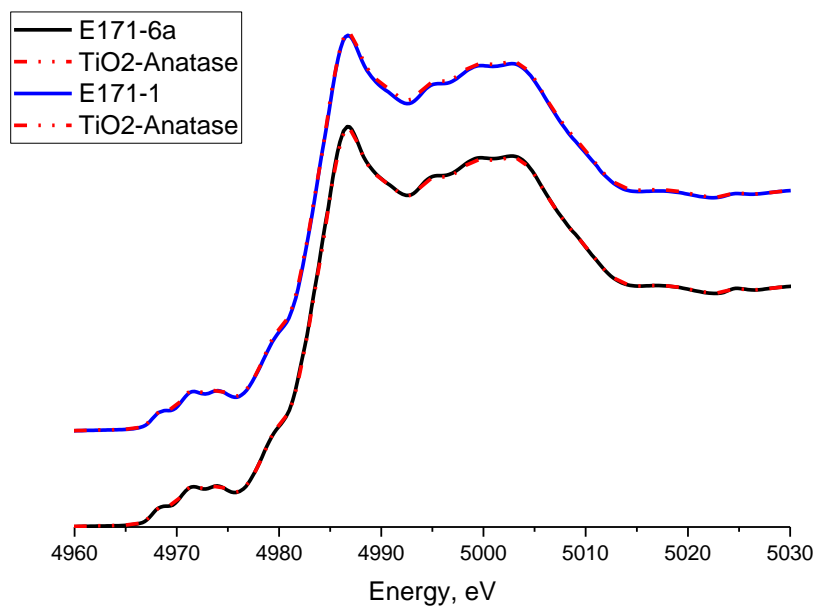
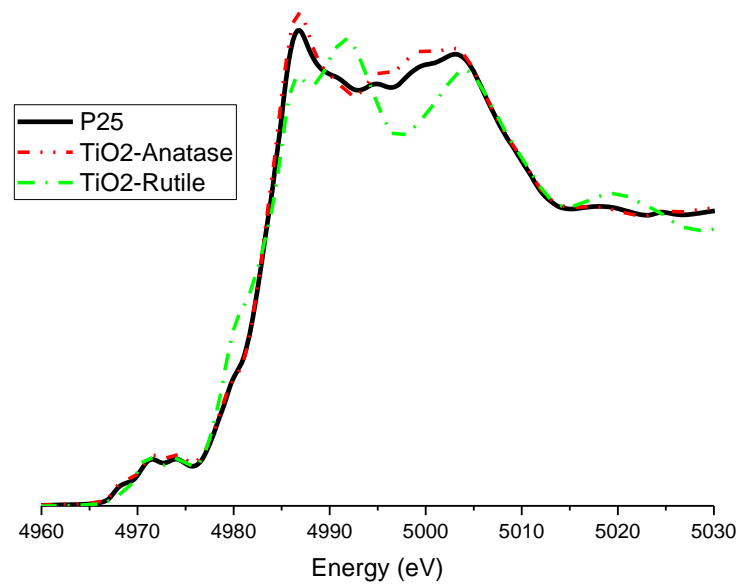


Figure S1. Experimental design to analyse the physico-chemical transformations of TiO_2 after *in vitro* digestion with simulated digestive fluids



(A)



(B)

Figure S2. Ti K-edge XANES spectra of (A) food grade TiO₂ samples E171-6a and E171-1, (B) P25, in comparison to the spectra of the references anatase (TiO₂-Anatase) and rutile (TiO₂-Rutile).

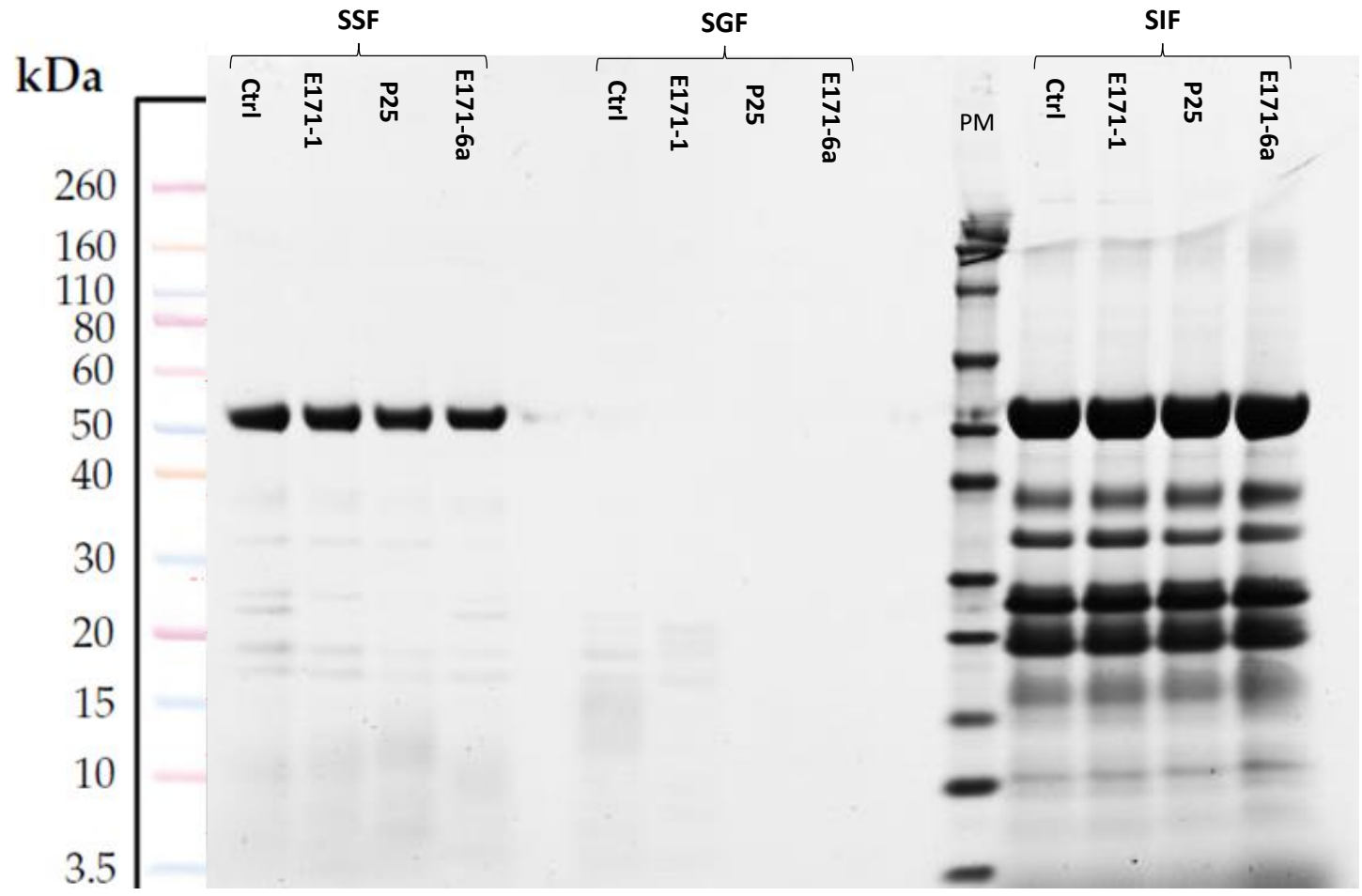


Figure S3. Electrophoresis gel of supernatant SN1.