

Table S1 Free amino acids of cow milk and goat milk (mg/100g)

Main components	Goat milk	Cow milk
Asp	0.053±0.004	0.064±0.006
Glu	0.175±0.070	0.288±0.040
Ser	0.021±0.015	0.035±0.008
His	0.051±0.016	0.083±0.004
Gly	0.0680±0.013	0.200±0.068
Thr	0.188±0.045	0.200±0.045
Arg	0.048±0.008	0.104±0.005
Ala	0.035±0.007	0.091±0.007
Tyr	0.030±0.011	0.068±0.010
Cys-s	0.016±0.001	0.021±0.002
Val	0.188±0.062	0.138±0.020
Met	0.018±0.006	0.025±0.007
Phe	0.033±0.008	0.035±0.006
Ile	0.029±0.005	0.035±0.014
Leu	0.025±0.007	0.039±0.003
Lys	0.056±0.010	0.061±0.016
Pro	0.006±0.001	0.138±0.014
Trp	0.031±0.004	0.091±0.008
TAA	1.069±0.244	1.714±0.973
AAAs	0.094±0.033	0.194±0.090
BCAAs	0.241±0.053	0.211±0.132
HAAs	0.431±0.158	0.791±0.107
PCAAs	0.155±0.030	0.248±0.114
NCAAs	0.228±0.059	0.351±0.092
EAAAs	0.618±0.063	0.706±0.086

TAA: Total amino acids.

Aromatic amino acids (AAAs): Phe, Tyr.

Branch chain amino acids (BCAAs): Leu, Ile, Val.

Hydrophobic amino acids (HAAs): Ala, Val, Ile, Leu, Phe, Pro, Met, Gly, Trp

Positively charged amino acids (PCAAs) : Arg, His, Lys.

Negatively charged amino acids (NCAAs): Glu, Asp

Essential amino acids (EAAs): Thr, Cys, Val, Met, Ile, Leu, Phe, Lys, His.

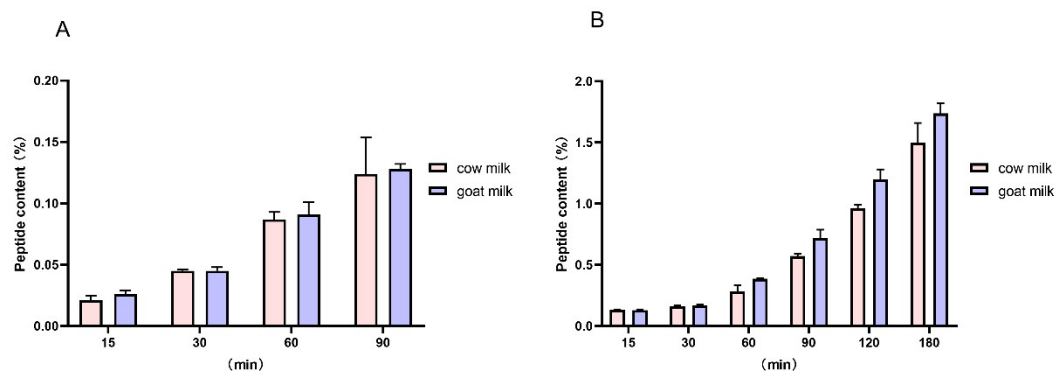


Figure S1 Peptide content of in vitro gastrointestinal digestion of cow milk and goat milk. A, gastric digestion; B, intestinal digestion