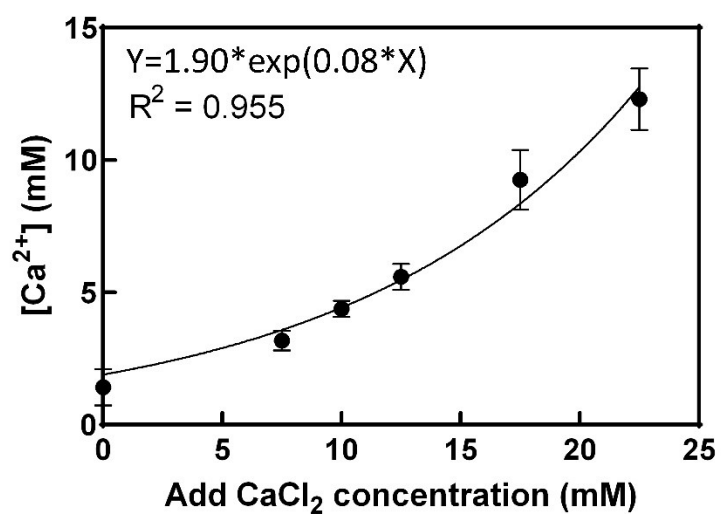
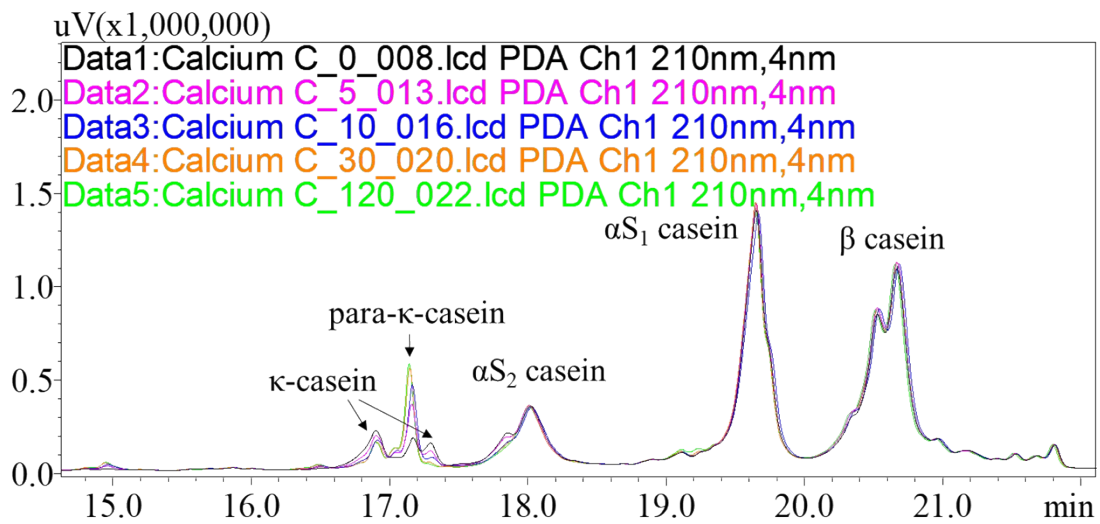


Appendix A. Supplementary Data

Supplementary Fig. 1 The relationship between increased $[\text{Ca}^{2+}]$ after the addition of CaCl_2 .



Supplementary Fig. 2 Example of an overlay of UV chromatograms analyzing protein profiles before (–) and after the addition of pepsin at 5 min (–), 10 min (–), 30 min (–), and 120 min (–) for a micellar casein (MC) sample with the addition of CaCl_2 at 17.5 mM at pH 6.0. All major milk proteins were identified.



Supplementary Fig. 3 (A) Overlay of UV chromatograms analyzing the protein profiles of a micellar casein (MC) solution (–) and the curd formed from an MC sample with the addition of CaCl_2 at 17.5 mM (Ca-17.5): 20 min (–), 60 min (–), and 180 min (–). (B) Overlay of UV chromatograms analyzing the protein profiles of the MC solution (–) and the Ca-17.5 emptied digesta: 20 min (–), 40 min (–), 60 min (–), 120 min (–), 180 min (–).a

