

Electronic Supplementary Information

Aggregation of casein micelles induced by Ca^{2+} during *in vitro* digestion: Effects on the release of loaded anthocyanins

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Table S1 Preparation protocol for electrolyte stock solutions (800 mL) of Simulated Gastric Fluid (SGF) and Simulated Intestinal Fluid (SIF).

	KCl	KH ₂ PO ₄	NaCl	NaCl	MgCl ₂ (H ₂ O) ₆	(NH ₄) ₂ CO ₃	HCl	H ₂ O
Concentration (mol/L)	0.5	0.5	1	2	0.15	0.5	6	N/A
SGF (μL)	13800	1800	25000	23600	800	1000	2600	731400
SIF (μL)	13600	1600	85000	19200	2200	N/A	1400	677000

CaCl₂ is not included in the electrolyte stock solution. It will be added immediately before use.

Table S2 Droplet size of micellar casein solutions after different degrees of atomization.

Sample	SD	FD	SFD-L	SFD-M	SFD-S
Droplet size D(50) (μm)	4.3 ± 0.2^c	N/A*	2910.3 ± 159.7^a	138.0 ± 4.9^b	3.5 ± 0.1^c

Values with different superscript letters in each line are significantly different ($p < 0.05$).

* FD samples are not atomized.