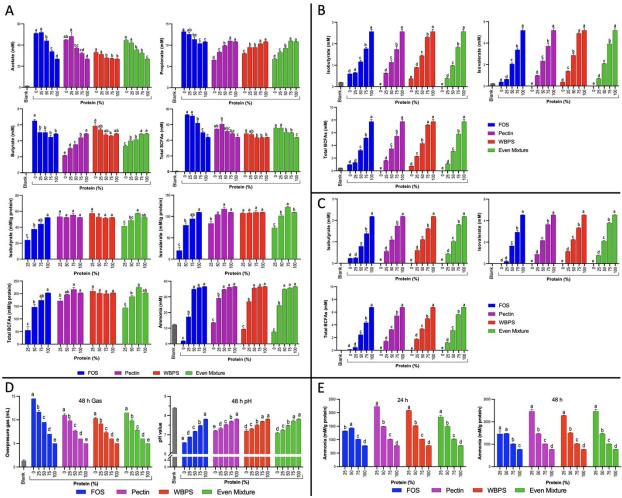
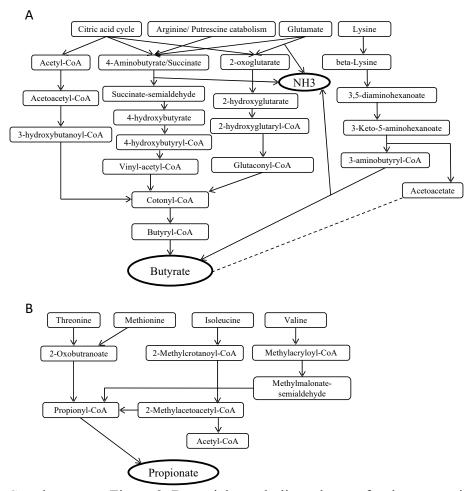
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Supplementary Figure 1. (A) metabolites (SCFA, BCFA [protein basis] and ammonia) produced at 48 h. (B) The absolute amount of BCFA at 24 h. (C) The absolute amount of BCFA at 48 h. (D) Gas and pH production at 48 h. (E) Normalized (per gram of protein substrate) ammonia production at 24 and 48 h. At baseline, metabolite levels (in mM) were as follows for all samples: Acetate = 2.22 (\pm 0.01); Propionate = 0.49 (\pm 0.01); Butyrate = 0.48 (\pm 0.01); Total SCFAs = 3.18 (\pm 0.03); Iso-butyrate =0.18 (\pm 0.01); Iso-Valerate = 0.21 (\pm 0.01); Total BCFAs = 0.38 (\pm 0.01); Ammonia = 9.7 (\pm 0.9, 13.7 μ M buffer ammonia discounted). FOS: Fructooligosaccharides; WBPS: Wheat Bran and Potato Starch. Variations in letters on each bar signify differences (p < 0.05) among samples featuring distinct protein levels within each fiber substrate.



Supplementary Figure 2. Bacterial metabolic pathways for the convertion of amino acids to (A) butyrate and (B) propionate in the gut microbiota.