

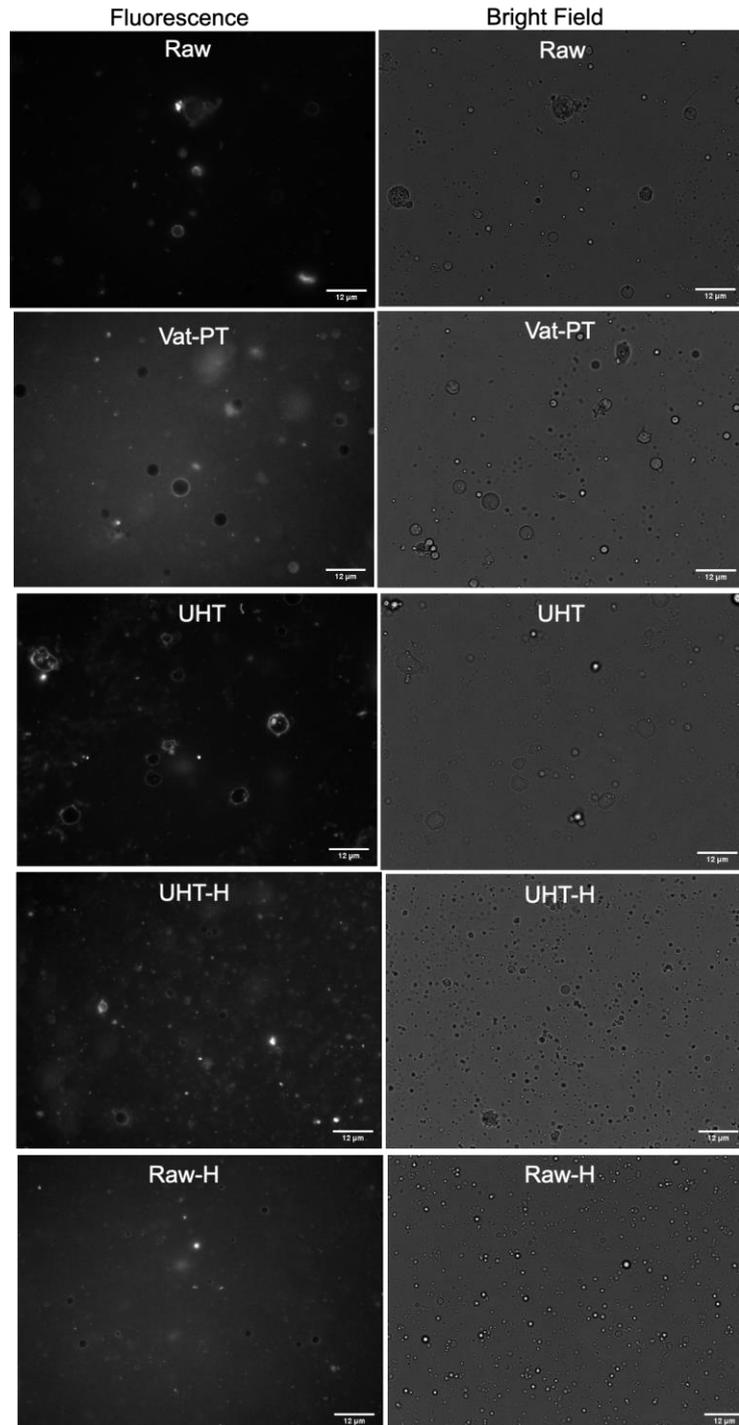
## Supplementary Material

Investigating milk fat globule structure, size, and functionality after thermal processing and homogenization of human milk

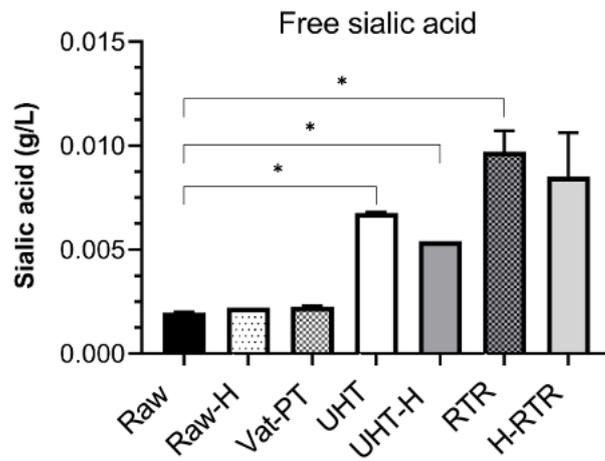
Gulustan Ozturk<sup>1,2\*</sup>, Bruna Paviani<sup>1</sup>, Rewa Rai<sup>1</sup>, Randall C. Robinson<sup>1</sup>, Sierra D. Durham<sup>1</sup>, Mara I. Baller<sup>1</sup>, Aidong Wang<sup>1</sup>, Nitin Nitin<sup>1</sup>, Daniela Barile<sup>1,3\*</sup>

\* Correspondence: Gulustan Ozturk, Daniela Barile; gozturk@wisc.edu, dbarile@ucdavis.edu

Supplementary Figures



**Figure S1.** Fluorescence microscopy images ( $\times 40$  zoom) and bright-field images of human milk, including Raw, Vat-PT, UHT, UHT-H, and Raw-H. Phospholipids were stained Oregon green. Scale bars = 12  $\mu\text{m}$ .



**Figure S2.** The concentration of free sialic acid (Zoomed in) in human milk samples, including Raw, Raw-H, Vat-PT, UHT, UHT-H, RTR, and H-RTR. One-way analysis of variance (ANOVA) with post hoc Tukey's test was used to identify significant differences between treatments, denoted by stars.  $*P \leq 0.05$ .