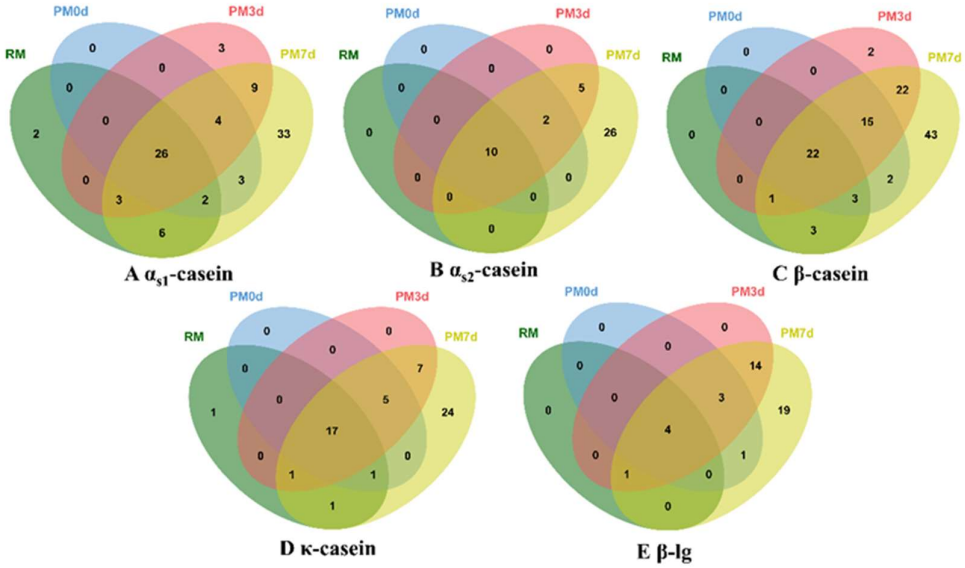


Figure S1. Venn diagram analysis of the identified peptides from αs1-casein (A), αs2-casein (B), β-casein (C), κ-casein (D) and β-Lg (E) in raw milk (RM), pasteurized milk (PM0d), pasteurized milk upon 3 days storage (PM3d) and pasteurized milk upon 7 days storage (PM7d) under the whole in vitro digestion.

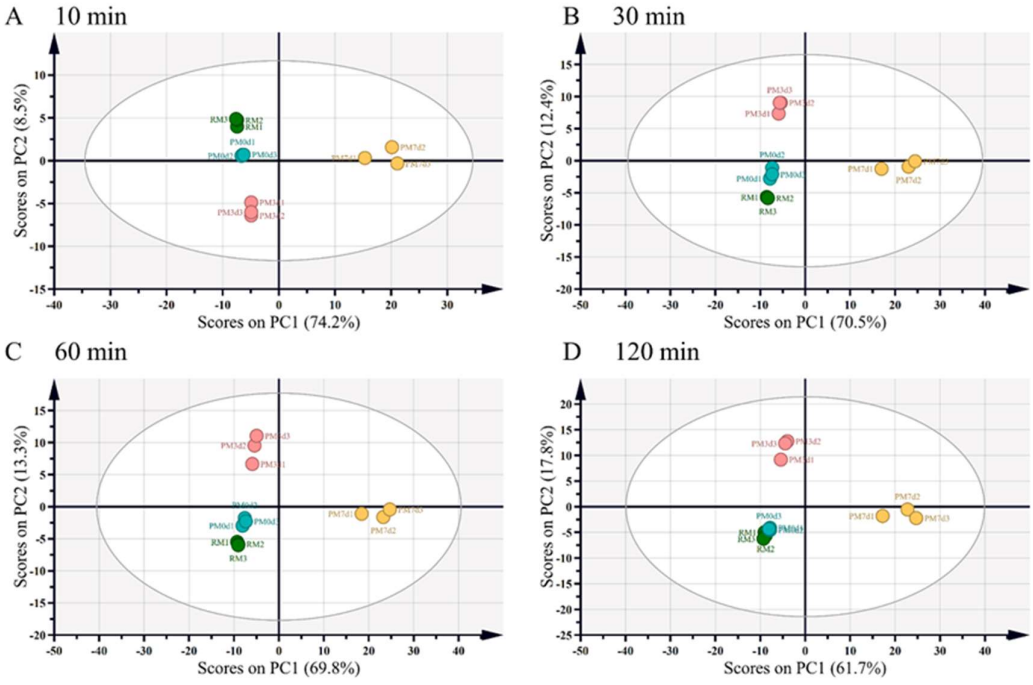


Figure S2. PCA score plots of the identified peptides from raw milk (RM), pasteurized milk (PM0d), pasteurized milk upon 3 days storage (PM3d) and pasteurized milk upon 7 days storage (PM7d) at 10, 30, 60 and 120 min of the in vitro gastric digestion.

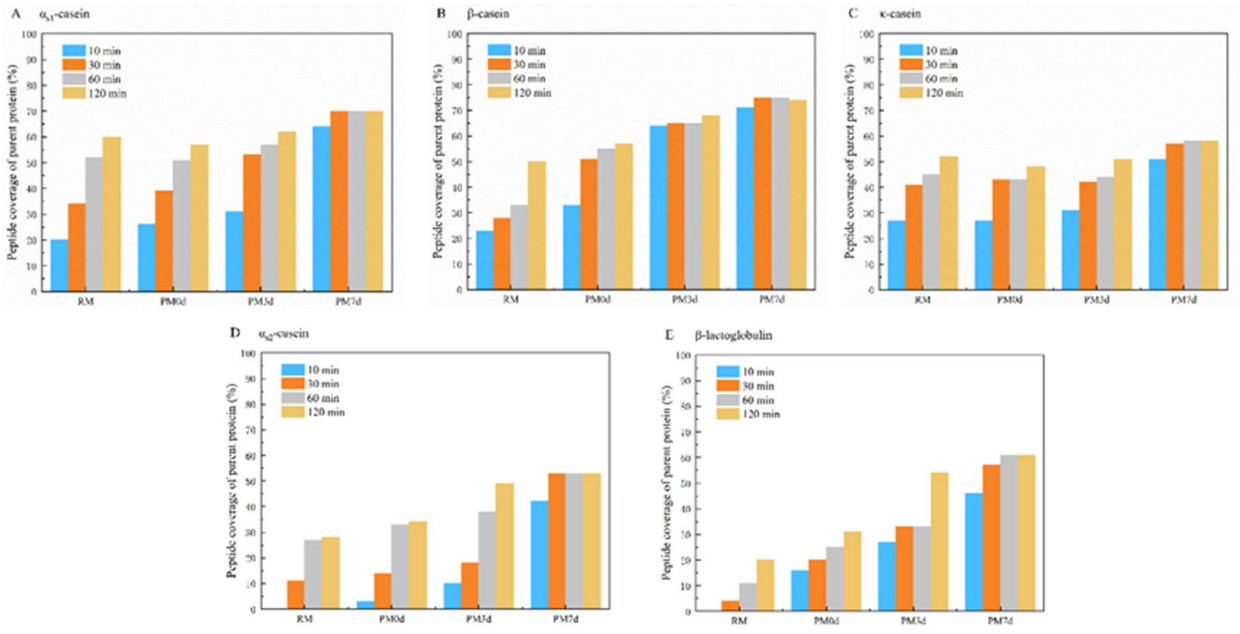
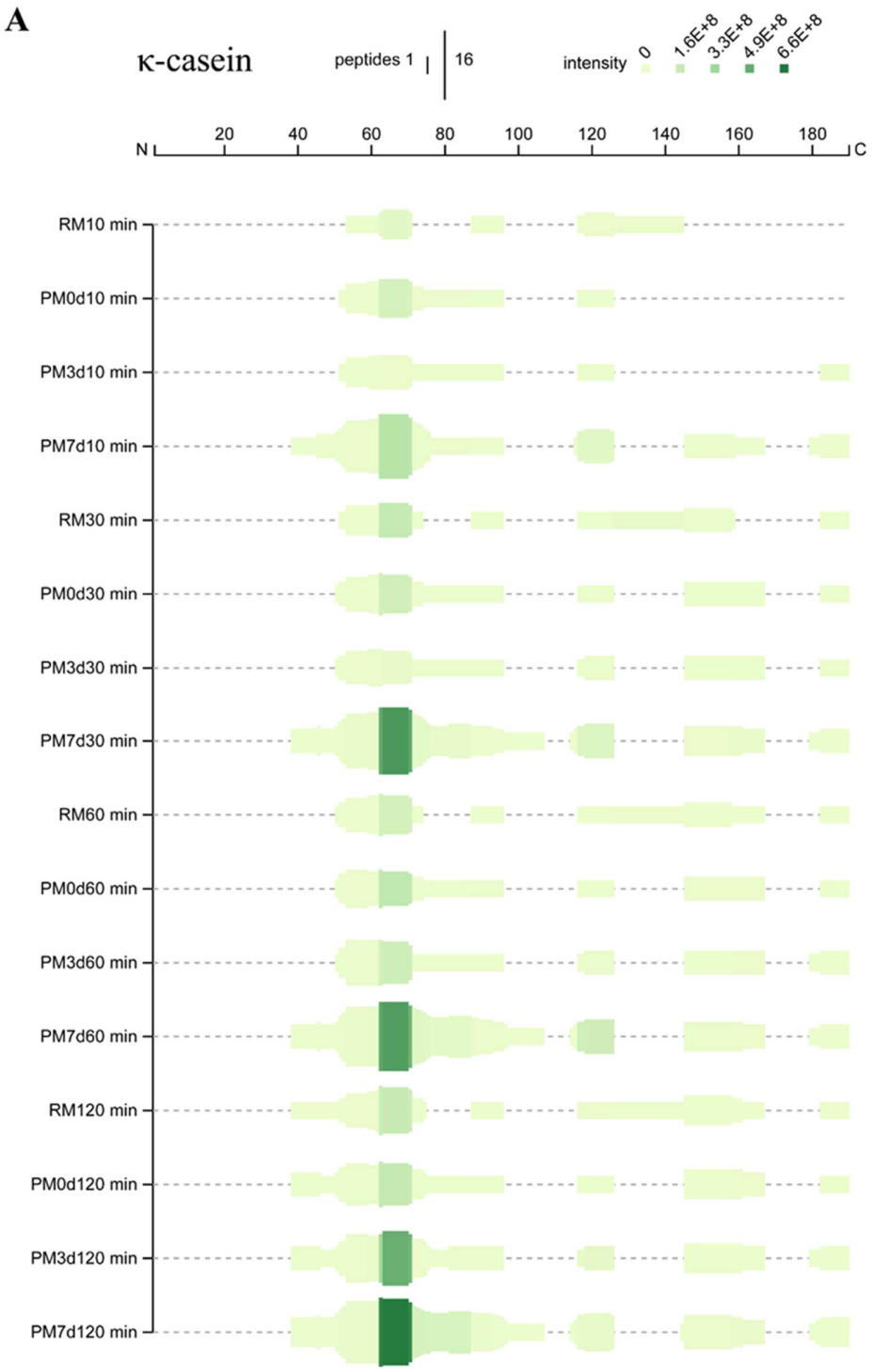
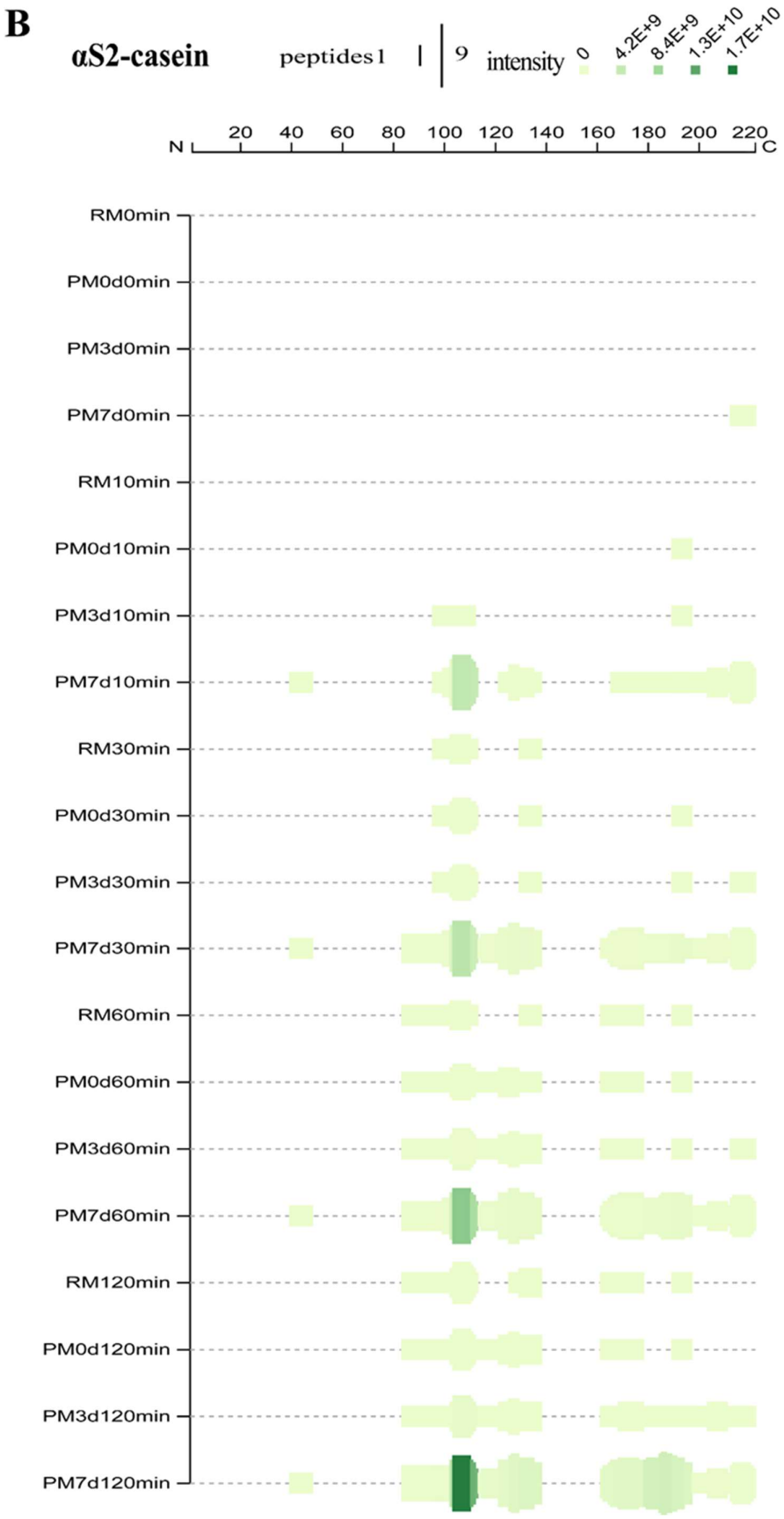


Figure S3. Peptide coverages of parent protein sequences (A: α_{S1}-casein, B: β-casein, C: κ-casein, D: α_{S2}-casein and E: β-lactoglobulin) from raw milk (RM), pasteurized milk (PM0d), pasteurized milk upon 3 days storage (PM3d) and pasteurized milk upon 7 days storage (PM7d) at 10, 30, 60 and 120 min of digestion.


A
κ-casein
peptides 1
16
intensity
0
1.6E+8
3.3E+8
4.9E+8
6.6E+8
N
20
40
60
80
100
120
140
160
180
C
RM10 min
PM0d10 min
PM3d10 min
PM7d10 min
RM30 min
PM0d30 min
PM3d30 min
PM7d30 min
RM60 min
PM0d60 min
PM3d60 min
PM7d60 min
RM120 min
PM0d120 min
PM3d120 min
PM7d120 min


B
αS2-casein
peptides 1
9
intensity
0
4.2E+9
8.4E+9
1.3E+10
1.7E+10
N
20
40
60
80
100
120
140
160
180
200
220
C
RM0min
PM0d0min
PM3d0min
PM7d0min
RM10min
PM0d10min
PM3d10min
PM7d10min
RM30min
PM0d30min
PM3d30min
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PM7d120min

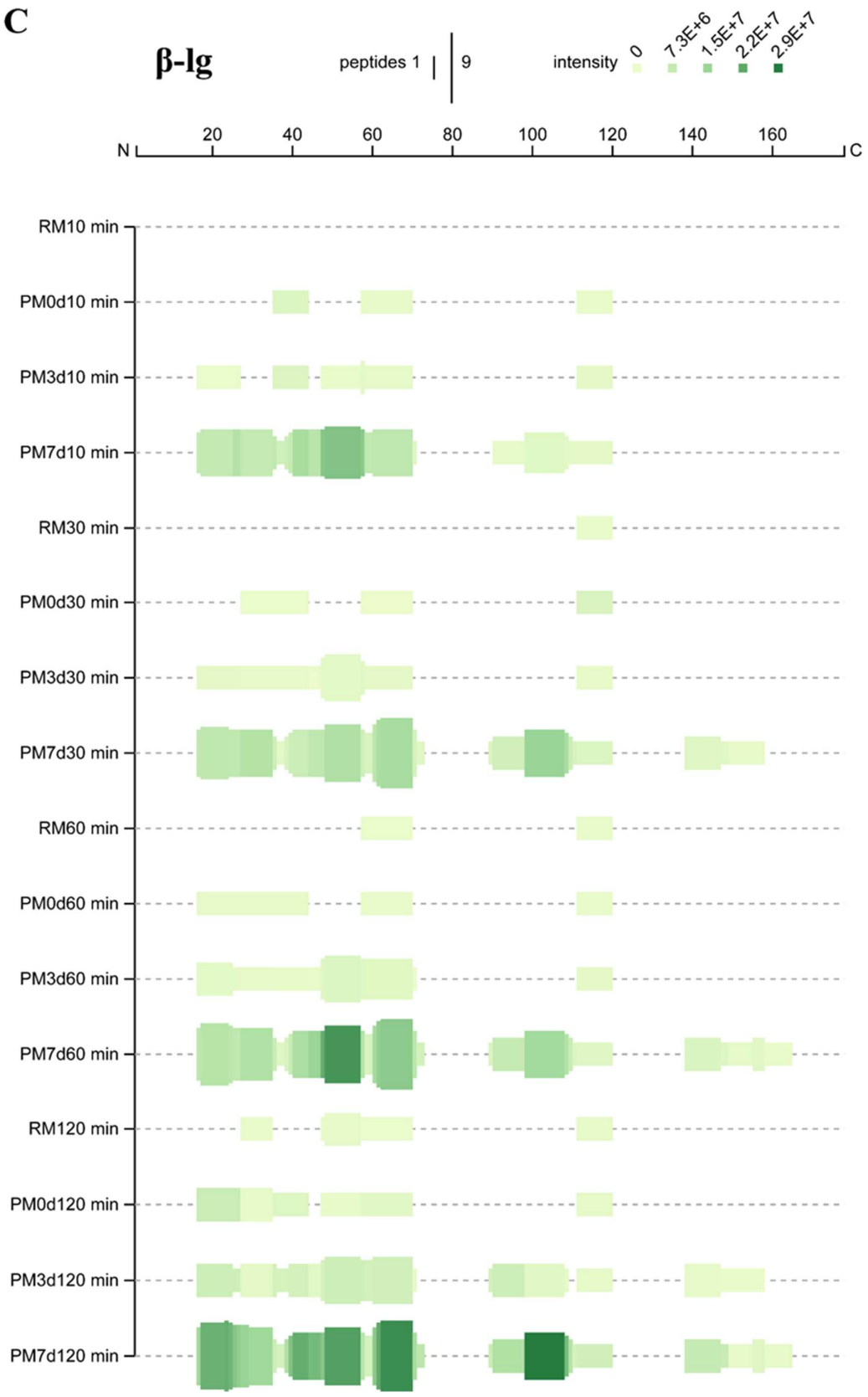

Figure S5. Peptide profiles originating from κ-casein (A), α_{s2}-casein (B) and β-lactoglobulin (β-lg, C) during in vitro gastric digestion of raw milk (RM), pasteurized milk (PM0d), pasteurized milk upon 3 days storage (PM3d) and pasteurized milk upon 7 days storage (PM7d).

Table 1. List of references for the bioactive peptides in Table 1.

Ref No.	Reference
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