

**Supplementary Table 1.** Baseline characteristics of the study participants.

Variable	Mean	SD	Range	
<b>Baseline characteristics</b>		<b>n = 6</b>		
Age (years)	44.3	5.2	40.0	- 53.0
Weight (kg)	83.0	10.0	72.9	- 99.9
BMI ( $\text{kg}/\text{m}^2$ )	24.8	2.5	22.3	- 28.6
WHR	0.95	0.1	0.89	- 1.0
Lean mass BIA (kg)	69.6	8.2	62.6	- 84.8
Fat mass BIA (kg)	13.4	4.3	9.3	- 18.4
Body fat BIA (%)	16.1	5.2	11.2	- 22.1
<b>Blood pressure (mmHg)</b>				
Systolic	125.5	8.8	120.0	- 140.0
Diastolic	78.3	4.1	70.0	- 80.0
<b>Clinical chemical parameters</b>				
Fasting blood glucose (mg/dl)	79.3	6.7	70.8	- 90.8
Cholesterol (mg/dl)	193.2	24.1	150.0	- 216.0
HDL (mg/dl)	60.7	5.6	53.0	- 67.0
LDL (mg/dl)	122.2	20.8	90.0	- 150.0
Triglycerides (mg/dl)	88.3	16.9	60.0	- 112.0
GOT (U/l)	31.7	9.7	26.0	- 49.0
GPT (U/l)	26.3	7.4	20.0	- 40.0
Creatinine (mg/dl)	0.87	0.05	0.79	- 0.94

WHR= Waist to hip ratio; BIA= Bioelectrical impedance analysis;

HDL=High-density lipoprotein; LDL= Low-density lipoprotein;

GOT= Glutamic oxaloacetic transaminase;

GPT=Glutamic pyruvate transaminase

**Supplementary Table 2.** Nutrient composition of test meals per dose.

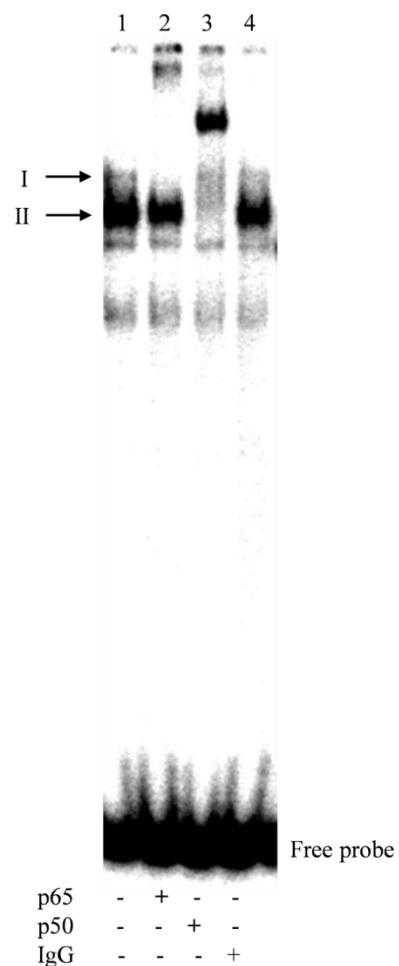
Test meal	Big Mac Menu	Healthy breakfast	OLTT
Composition	Big Mac, medium size fries, 0·5 l Fanta, ketchup (Mc Donalds, Germany)	100 g of whole grain bread , 35 g of cream cheese, 5 g margarine, 50 g boiled ham, 50 g tomato, 150 g yoghurt, 150 g apple, 200 g orange juice, 250 ml of herb tea	1:4 mixture of commercial available Calogen®neutral (Nutricia, Zoetemeer, The Netherlands) and Fresubin® energy drink chocolate (Fresenius Kabi, Bad Homurg, Germany)
	per dose	per dose	per dose <sup>†</sup>
kJ	4630	2710	3987·8
Protein (g)	31·1	30·5	17·9
Protein (%)	11	19	7·7
Carbohydrates (g)	132	87·8	60·1
Carbohydrates (%)	48	55	25·7
Fat (g)	49·4	17·2	71·8
Fat (%)	39	23	69·6
SFA (g)	19·8	8·3	7·2
MUFA (g)	11·8	5·8	44·2
PUFA (g)	12·5	2·6	20·4
Cholesterol (g)	0·066	0·0554	≤12
Fiber (g)	5·43	12·6	0·0
Water (ml)	626	901	249·4

<sup>†</sup>on average 425 ml per dose

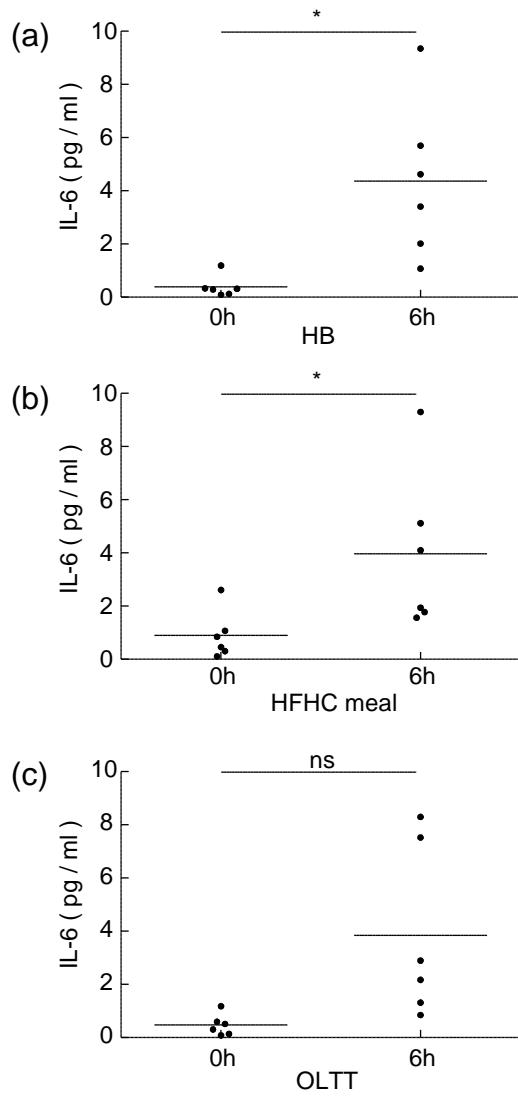
**Supplementary Table 3.** Within subject correlations of metabolic-, inflammatory signalling pathways and plasma insulin levels. Within subject correlation for fold change of indicated metabolic-, inflammatory markers, and plasma insulin at each time point of each meal separately (OLTT, HFHC meal and HB) and each subject was calculated.

Variables	OLTT		HFHC meal		HB	
	r <sup>†</sup>	P	r <sup>†</sup>	P	r <sup>†</sup>	P
NF-κB / IκB-α	-0.4457	0.0290	-0.4216	0.0640	-0.0944	0.7281
p-Akt / NF-κB	0.2971	0.1585	0.6404	0.0018	0.5771	0.0192
p-Akt / IκB-α	-0.4700	0.0205	-0.7255	0.0003	-0.5043	0.0463
p-S6K / plasma insulin	0.6621	0.0004	0.3511	0.1290	0.5143	0.0415
NF-κB / plasma insulin	-0.3207	0.9874	-0.5775	0.0061	-0.4671	0.0068

<sup>†</sup>ANCOVA correlation coefficient



**Supplementary Fig. 1.** Representative electrophoretic mobility shift assay (EMSA) showing the relative NF-κB binding to the double stranded oligonucleotide containing the NF-κB DNA-binding site in a representative postprandial nuclear extract from MNC. Two complexes were detected in the gels (I and II). The super shift assay showed that complex I contains the p65 subunit and complex II the p50 subunit of NF-κB. Lane 1: EMSA. Lane 2: Supershift assay with the use of an antibody against the p65 subunit. Lane 3: Supershift assay with the use of an antibody against the p50 subunit. Lane 4: Supershift assay with the use of an isotype control IgG showing no effect with the EMSA.



**Supplementary Fig. 2.** Postprandial plasma IL-6 levels. Plasma IL-6 levels (pg/ml) at baseline and 6 h following the consumption of a HB (a), a HFHC meal (b) and an OLTT (c) are shown. Data of plasma IL-6 levels are individual data points and mean; n = 6. Comparison of mean baseline and mean 6 h postprandial IL-6 levels by two-tailed paired t-tests for HFHC meal and OLTT, and Wilcoxon matched pairs test for HB; \* P<0·05.