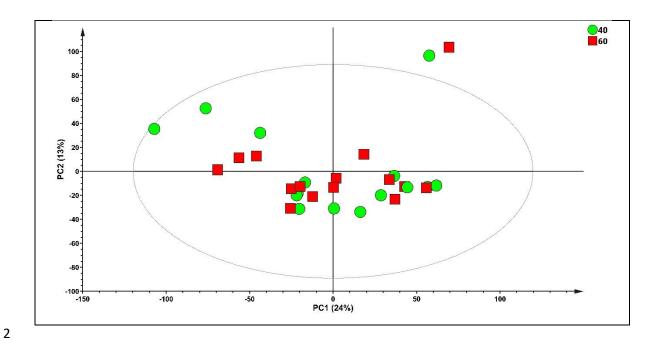
Untargeted lipidomics of ovine milk to analyse the influence of different diet regimens

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1 Supplementary materials.



3 Figure S1: PCA score plot of milk lipid acquired in positive ionization mode (P40 green circles, P60 red

4 boxes).

	P40 (n=15)			P60 (n=15)			P-value ¹
Milk yield (L/day)	1.3	±	0.3	1.4	<u>±</u>	0.3	***
pН	6.61	±	0.06	6.64	±	0.05	ns
Total solid (g/100g of milk)	17	±	1	15	\pm	1	***
Fat (g/100g of milk)	5.9	\pm	0.5	5.3	\pm	0.5	**
Proteins (g/100g of milk)	5.4	\pm	0.2	4.9	\pm	0.3	***
Caseins (g/100g of milk)	4.2	\pm	0.1	3.7	\pm	0.2	***

^{1) *} P < 0.05; ** P < 0.01; *** P < 0.001.

Table S1: Milk yield, physicochemical parameters, and gross composition of bulk milk samples from the P40 and P60 group (mean \pm SD). Samples total solids content (ISO 6731, 2010); fat content (ISO 1211, 2010); total nitrogen and protein content (TN) (ISO 8968-1, 2014); casein nitrogen and casein content (CN) (IDF,1964) were measured; total protein and casein content was calculated as follows: protein=TN×6.38; casein=(CN×6.38).