

## Supplementary Material

### **Amino acid and secondary structure integrity of sonicated milk proteins**

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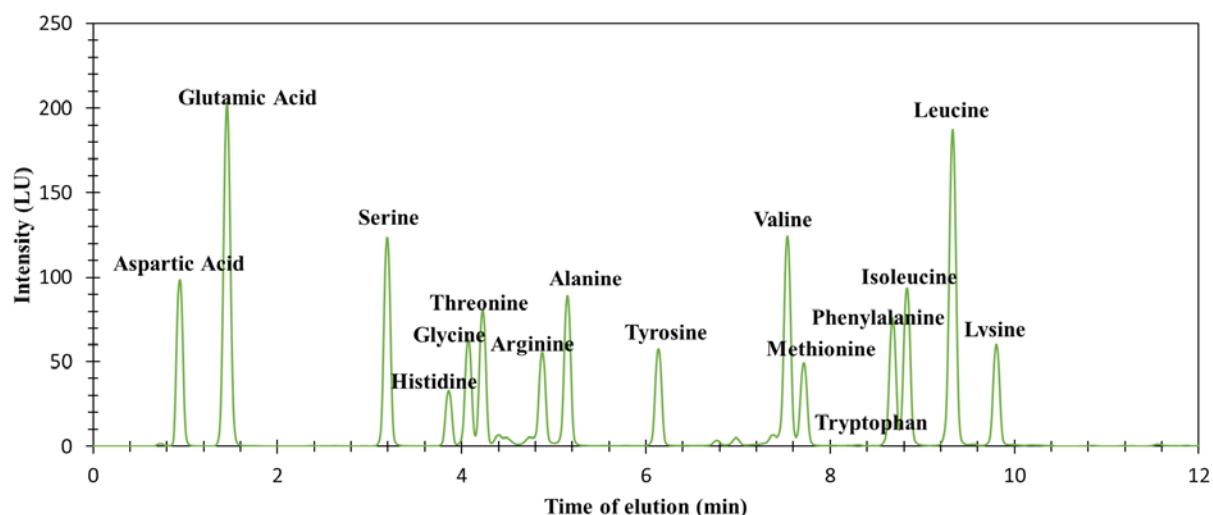


Figure S1. RP-HPLC chromatogram for amino acid composition showing temporal elution profile of amino acids in skim milk protein hydrolysate (untreated control)

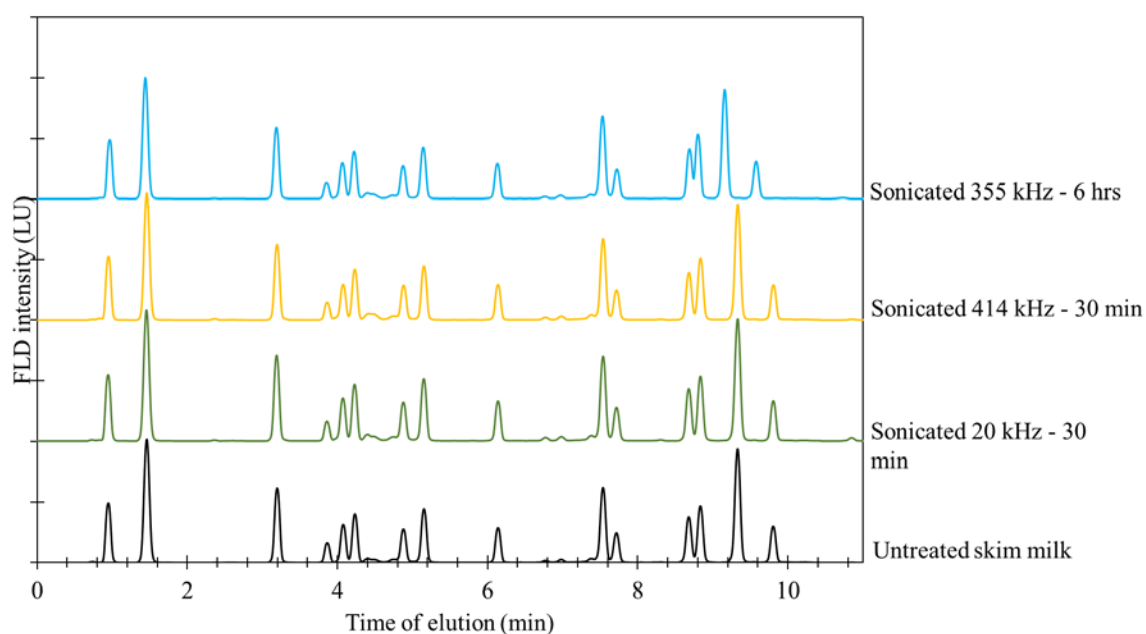


Figure S2. RP-HPLC chromatograms for amino acid composition showing no oxidative damage of amino acids in skim milk proteins treated at low (20 kHz) and high (414/355 kHz) ultrasound frequencies

**Table S1. The peak areas and retention time for oxidised amino acid residues**

Amino acid	Treatment	Retention time (min)	Peak area (LU x s)*
Tyrosine	Control	6.14	250.0 ± 8
	100 µM H <sub>2</sub> O <sub>2</sub>	6.14	266.2 ± 2
	100 mM H <sub>2</sub> O <sub>2</sub>	6.14	72.2 ± 15
	1 M H <sub>2</sub> O <sub>2</sub>	6.13	31.0 ± 2
Methionine	Control	7.71	215.5 ± 12
	100 µM H <sub>2</sub> O <sub>2</sub>	7.72	235.7 ± 6
	100 mM H <sub>2</sub> O <sub>2</sub>	7.71	25.5 ± 0
	1 M H <sub>2</sub> O <sub>2</sub>	7.73	18.9 ± 1
Phenylalanine	Control	8.68	337.7 ± 1
	100 µM H <sub>2</sub> O <sub>2</sub>	8.68	379.7 ± 2
	100 mM H <sub>2</sub> O <sub>2</sub>	8.68	352.6 ± 23
	1 M H <sub>2</sub> O <sub>2</sub>	8.68	132.8 ± 24

\*Average and standard deviation of measurements of duplicate experiments.