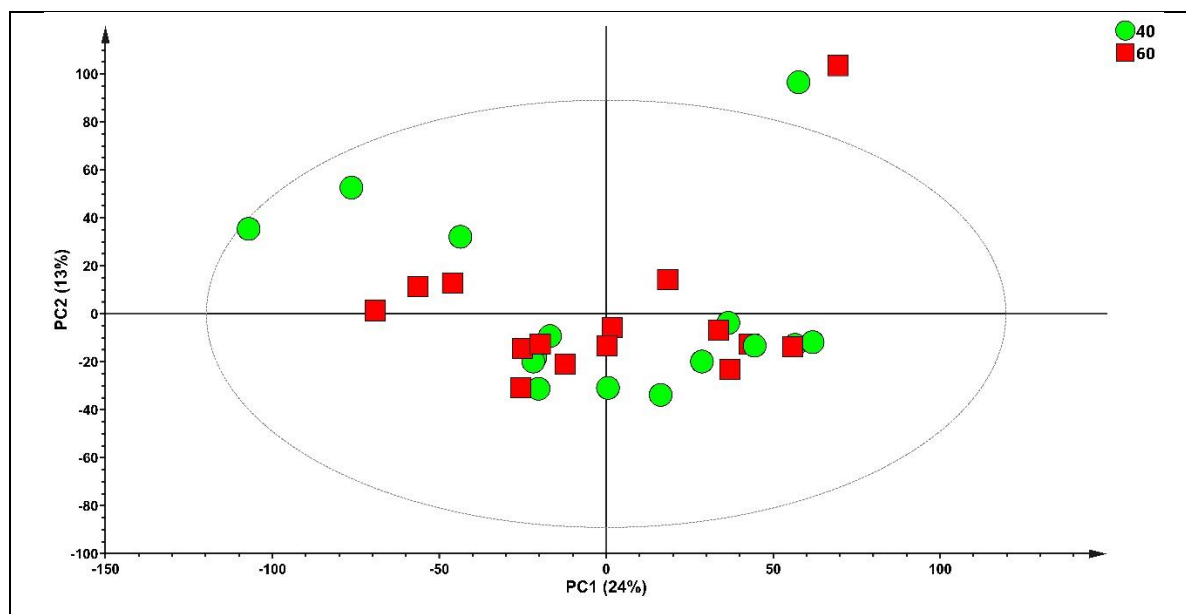


1 **Supplementary materials.**



2

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

5

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

6 1) * P < 0.05; ** P < 0.01; *** P < 0.001.

7 **Table S1:** Milk yield, physicochemical parameters, and gross composition of bulk milk
8 samples from the P40 and P60 group (mean ± SD). Samples total solids content (ISO
9 6731, 2010); fat content (ISO 1211, 2010); total nitrogen and protein content (TN)
10 (ISO 8968-1, 2014); casein nitrogen and casein content (CN) (IDF,1964) were
11 measured; total protein and casein content was calculated as follows:
12 protein=TN×6.38; casein=(CN×6.38).

13