

Supporting Information

Triacylglycerol containing Medium-chain Fatty Acids: Comparison of Human Milk and Infant Formulas on Lipolysis during *in vitro* Digestion

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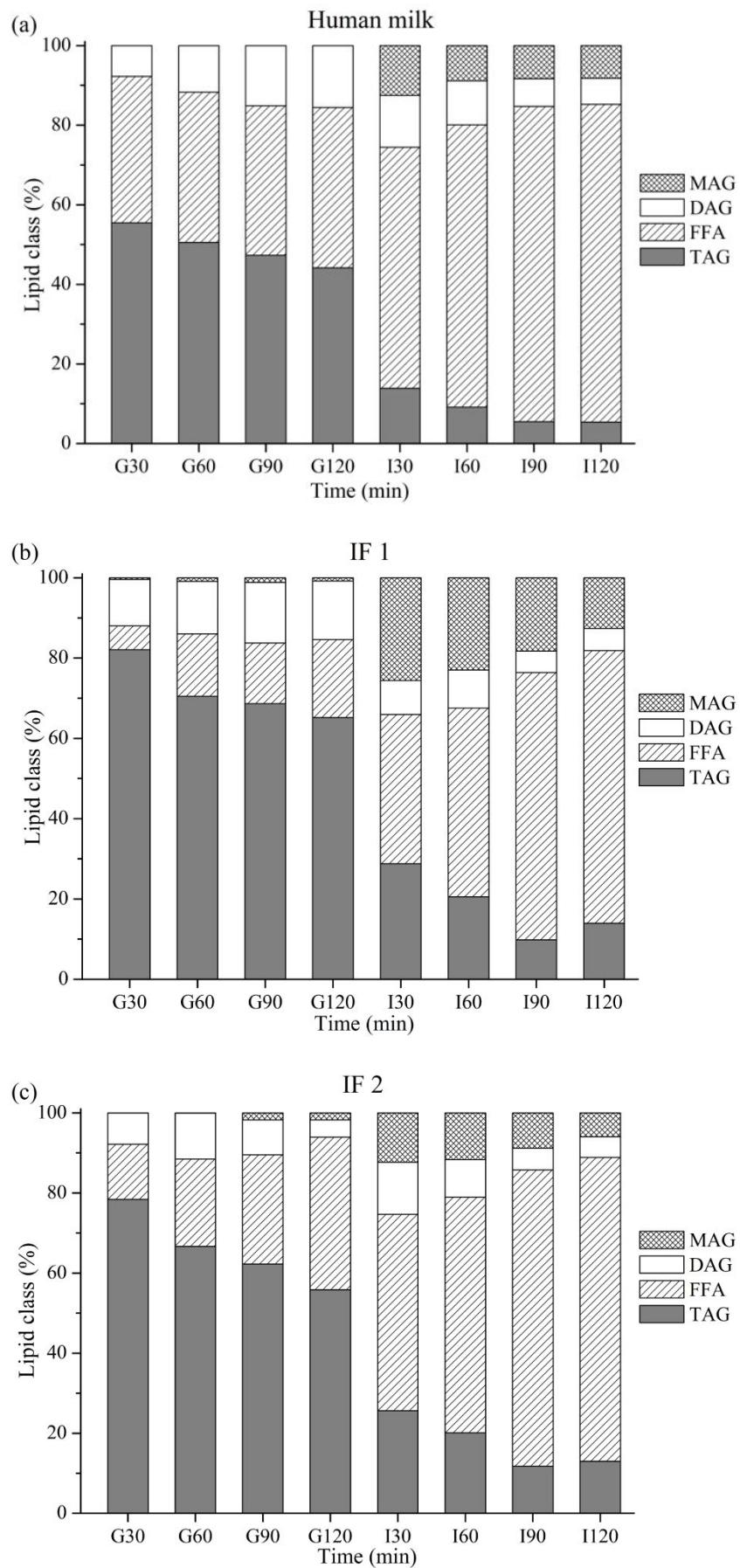
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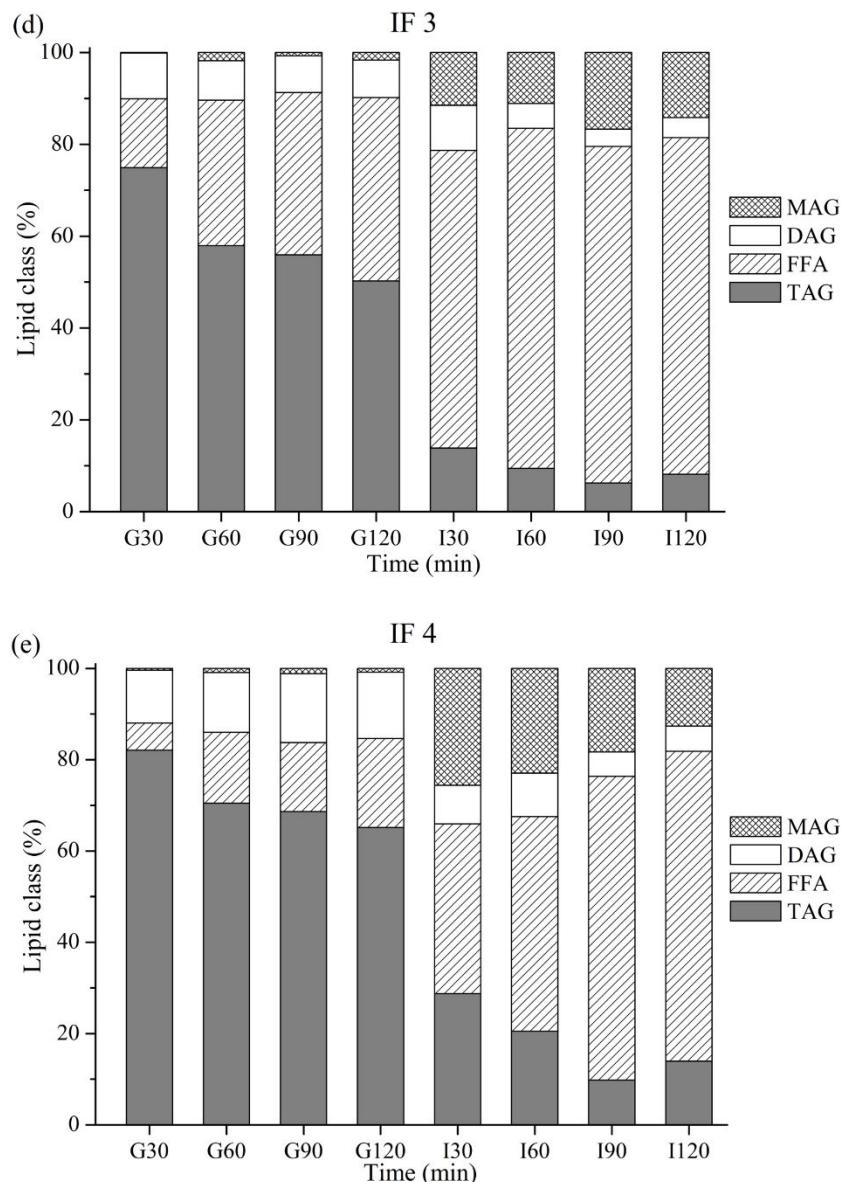


Figure S1. The lipid composition of human milk (a) and infant formulas, IF 1 (b), IF 2 (c), IF 3 (d) and IF 4(e) during *in vitro* gastric digestion (G30, G60, G90, G120 min) and intestinal digestion (I30, I60, I90, I120 min).

TAG, triacylglycerol; DAG, diacylglycerol; MAG, moloacylglycerol; FFA, free fatty acid.