Supplementary Information

Optimized Serpentine Dean-Flow UV-C Processing Provides Microbial Safety and Better Preserves Bioactive Components in Donor Human Milk Than Holder Pasteurization

Md Abdul Wazed, Jestin Bose, Nirmal Thirunavookarasu, Hussein Mohamed, Bishal Barman, Richard L. Lumata, Brahmaiah Pendyala, Ankit Patras, Joy Waite-Cusic, David C. Dallas*

**Corresponding author: dave.dallas@oregonstate.edu*

Supplementary Table 1. Macronutrient composition of the three donor human milk (DHM) pools used in this study.

Sample	Fat	Crude protein	True protein[a]	Lactose	Total solids	Energy[b]
	(g/100 g)	(g/100 g)	(g/100 g)	(g/100 g)	(g/100 g)	(kcal/fl oz)
DHM pool 1	3.31 ± <0.01	1.09 ± <0.01	0.99 ± <0.01	6.25 ± 0.03	11.72 ± 0.04	18.44 ± 0.05
DHM pool 2	2.75 ± <0.01	1.37 ± <0.01	1.11 ± <0.01	6.70 ± 0.02	12.09 ± 0.04	17.90 ± 0.03
DHM pool 3	2.74 ± 0.01	1.37 ± <0.01	1.11 ± 0.01	6.70 ± 0.01	12.06 ± 0.02	17.89 ± 0.03
Mean of pools[c]	**2.93 ± 0.33**	**1.28 ± 0.16**	**1.07 ± 0.07**	**6.55 ± 0.26**	**11.96 ± 0.21**	**18.07 ± 0.31**

Composition was determined by Fourier-transform infrared (FTIR) spectroscopy (LactoScope FTIR, Perten Instruments, Hägersten, Sweden). Values for each pool are mean ± standard deviation (SD) of three replicate measurements of that pool.

[a] Crude protein corrected for non-protein nitrogen.

[b] Energy content as reported by the instrument.

[c] Mean ± SD of the three pool means (n = 3 pools).