Protection of α -amylase from proteolysis by adsorption to feed components *in vitro* and in the porcine small intestine

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Diet Ingredients	g/kg DM		
Wheat starch	429		
Na-caseinate	50		
Whey protein concentrate 80%	100		
Whole egg powder	150		
Sucrose	50		
Cellulose (Arbocel RC fine)	60		
Palm oil	60		
Sunflower oil	40		
Limestone	15		
Dicalcium phosphate	13		
NaHCO3	6		
Salt (NaCl)	3		
MgO	1		
Vitamin trace element mix	2		
Celite	20		

Table S1. Composition of the diet added to the in vitro digestion

Table S2. Percentage of α-amylase activity at 0, 60 and 120 minutes in the presence of different concentrations of trypsin where Control=no trypsin, Medium trypsin=1mg/ml and High trypsin=2mg/ml, and 2mg/mL trypsin is equivalent to 643 p-toluene-sulfonyl-L-arginine methyl ester (TAME) units

Treatments	Time (mins)	Percentage of amylase activity (%)	
Control	0	100	
	60	83.6	
	120	84.8	
Medium Trypsin	0	100	
	60	74.6	
	120	55.7	
High Trypsin	0	100	
	60	56.7	
	120	33.7	

Table S3. Protease activity from untreated digesta samples (Raw, n=5) and samples treated with

Protease Activity (U/mL)						<i>P</i> -value		
GIT site	$Raw \pm SEM$		$PMSF \pm SEM$		Site	Treatment	Treatment* Site	
SI1	3.6	1.5	0	0				
SI2	10.5	1.2	0	0	0.001	-0.001	-0.001	
SI3	9.5	0.8	0	0		< 0.001	< 0.001	
SI4	3.8	0.7	0	0				

PMSF (PMSF, n=5) from gastrointestinal tract sections SI1-SI4