**Supplemental Table 1.** Percent protein of raw skim and microfiltered skim measured by Fourier-transform infrared spectroscopy (FTIR) and calculated percent protein reduction of skim milk before microfiltration (raw skim) and after microfiltration (microfiltered) at 0.8 or 1.2  $\mu m$ 

% Protein

Trial   Pore Size	Raw Skim <sup>1</sup>	Microfiltered Skim <sup>1</sup>	% Reduction <sup>2</sup>
1   1.2	3.41	3.32	2.6
2   0.8	3.30	3.24	1.8
2   1.2	3.56	3.46	2.8
3   0.8	3.49	3.36	3.7
3   1.2	3.46	3.39	2.0
4   0.8	3.51	3.52	0.0
4   1.2	3.52	3.53	0.0
$Overall^3 \mid 0.8$	3.43	3.37	1.7
Overall <sup>3</sup>   1.2	3.49	3.43	1.7

<sup>&</sup>lt;sup>1</sup>Percent protein of raw and microfiltered skim milk is the mean of two technical replicates

 $<sup>^2</sup>$ Percent protein reduction is calculated by taking the difference of percent protein between raw and microfiltered skim and dividing by the percent protein of raw skim  $^3$ The overall percent protein of raw and microfiltered skim milk is reported as the mean of the 3 and 4 trials for 0.8 and 1.2  $\mu m$  filtration respectively