

Supplemental Table 4. Freezing point of raw skim and HTST skim as determined by cryoscopy^{1,2}

Trial	Freezing Point °C	
	Raw Skim	HTST Skim ³
3	-0.520	-0.504
4	-0.519	-0.515

¹Freezing point measurements were not taken for trials 1 and 2

²Trial 3 and 4 freezing points reported are the mean of two technical replicates

³High temperature short time (HTST) pasteurized skim milk represents finished product (i.e., raw milk processed with microfiltration followed by HTST pasteurization)