

Figure S1. Changes in furosine content of milk processed with HHP (600 MPa/15 min), pasteurization (72°C/15 s) and pasteurization-HHP (72°C/15 s+600 MPa/15 min) during storage at 4°C.

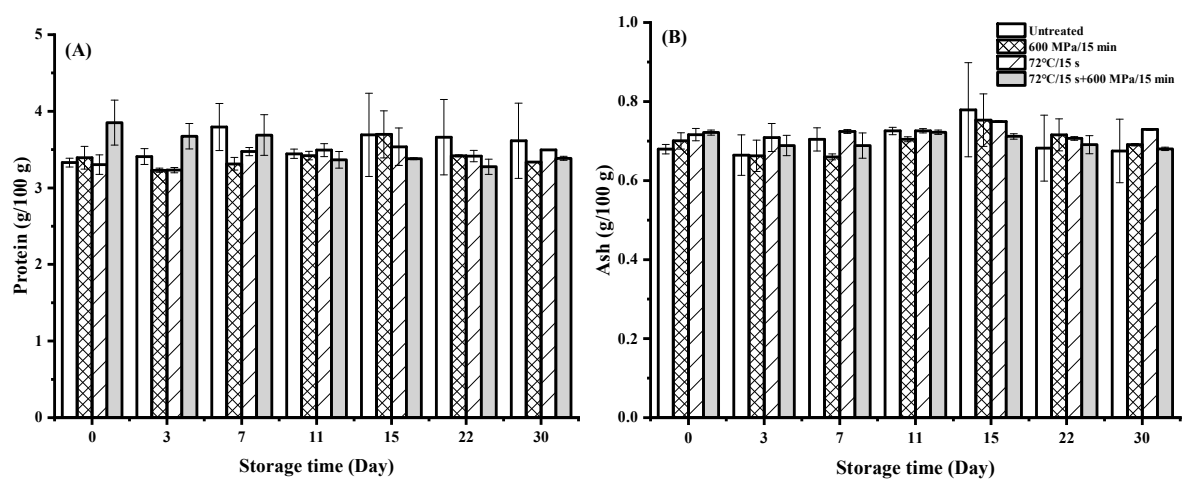


Figure S2. Changes in protein (A) and ash (B) content of milk processed with HHP (600 MPa/15 min), pasteurization (72°C/15 s) and pasteurization-HHP (72°C/15 s+600 MPa/15 min) during storage at 4°C.

Table S1 Standard score sheet for the sensory evaluation of milk

Indicators	Standard	Score
Taste	Soft, delicate and sweet, with milky fragrance	30-40
	Relatively delicate, slightly sweet with no mutton	16-29
	Heavy mutton	1-15
Color	Milky white	16-20
	Slightly yellow	11-15
	Yellow	1-10
Organizational status	Uniform with no fat floating	16-20
	Uniform with slight delamination	11-15
	Obvious stratification, precipitation and clot	1-10
Flavor	Strong and durable milky fragrance	16-20
	Light and unsustainable milky fragrance	11-15
	No milk fragrance, heavy peculiar smell	1-10