Supplementary data for article:

Stanić-Vučinić, D.; Prodić, I.; Apostolović, D.; Nikolić, M.; Ćirković-Veličković, T. Structure and Antioxidant Activity of Beta-Lactoglobulin-Glycoconjugates Obtained by High-Intensity-Ultrasound-Induced Maillard Reaction in Aqueous Model Systems under Neutral Conditions. *Food Chemistry* **2013**, *138* (1), 590–599. https://doi.org/10.1016/j.foodchem.2012.10.087

Supplementary material

Table S1. Determination of the secondary structure fractions of native BLG and sonicated BLG without and with presence of sugars. Far UV spectra were analyzed by CONTIN software to determine the percentage of β-sheet, α-helical and random coil structures using CDPro software package. For the calculations reference protein base set SP37 was used.

% secondary structures	α- helix	β- sheet	Turn	Random
BLG	11 ± 5	39 ± 4	23 ± 0.9	27 ± 1
sBLG	14 ± 5	35 ± 5	23 ± 1	27 ± 0.6
sBLG/Rib	8 ± 3	41 ± 4	20.1 ± 0.8	31 ± 2
sBLG/Glc	7 ± 1	40 ± 2	22 ± 1	30 ± 2
sBLG/Gal	7 ± 2	41.8 ± 0.6	21.3 ± 0.2	30 ± 1
sBLG/Lac	7 ± 2	41 ± 2	20 ± 1	32 ± 2
sBLG/Ara	7.1 ± 0.6	42 ± 2	22 ± 1	29.4 ± 0.6
sBLG/Fru	9 ± 6	39 ± 7	21.1 ± 0.3	31 ± 1