

Table S1. Physico-chemical and nutritional parameters of sheep's milk ice cream during frozen storage (-20 ± 2 °C) for up to 120 days (mean \pm SD).

Parameters	Storage time (days)				
	1	30	60	90	120
pH (UpH)	4.9 \pm 0.1	4.9 \pm 0.1	4.9 \pm 0.1	4.9 \pm 0.1	4.9 \pm 0.1
Dry matter (DM) (%)	38.3 \pm 0.1	38.3 \pm 0.1	38.4 \pm 0.2	38.19 \pm 0.01	38.3 \pm 0.1
MSNF ¹ (%)	8.4 \pm 0.1	8.29 \pm 0.03	8.4 \pm 0.2	8.27 \pm 0.03	8.3 \pm 0.1
Fat (%)	8.20 \pm 0.01	8.22 \pm 0.03	8.26 \pm 0.02	8.19 \pm 0.02	8.24 \pm 0.02
Omega-3 (EPA ² + DHA ³) (%)	0.216 \pm 0.001	0.215 \pm 0.001	0.214 \pm 0.001	0.212 \pm 0.001	0.211 \pm 0.001
Protein (%)	5.5 \pm 0.1	5.6 \pm 0.1	5.7 \pm 0.2	5.6 \pm 0.2	5.7 \pm 0.1
Casein (%)	2.8 \pm 0.1	2.9 \pm 0.1	2.9 \pm 0.1	2.9 \pm 0.1	2.9 \pm 0.1
Whey protein (%)	2.7 \pm 0.1	2.7 \pm 0.1	2.8 \pm 0.1	2.8 \pm 0.1	2.79 \pm 0.03
Lactose (%)	1.2 \pm 0.2	1.2 \pm 0.2	1.3 \pm 0.2	1.2 \pm 0.2	1.2 \pm 0.2
Inulin (%)	3.22 \pm 0.04	3.2 \pm 0.1	3.22 \pm 0.03	3.2 \pm 0.1	3.21 \pm 0.04

¹MSNF: milk solids-not-fat; ² EPA: eicosapentaenoic acid; ³ DHA: docosahexaenoic acid.