

**Dietary supplementation with soluble plantain non-starch polysaccharides inhibits intestinal invasion of Salmonella Typhimurium in the chicken.** Bryony N. Parsons, Paul Wigley, Hannah L. Simpson, Jonathan M. Williams, Suzie Humphrey, Anne-Marie Salisbury, Alastair J. M. Watson, Stephen C. Fry, David O'Brien, Carol L. Roberts, Niamh O'Kennedy, Åsa V. Keita, Johan D. Söderholm, Jonathan M. Rhodes and Barry J. Campbell.

**Supporting Information File S4:**

**Table S4: Water soluble non-starch polysaccharide preparation derived from plantain (*Musa AAB* (Horn)), in powder format, containing in addition up to 45% plantain-derived maltodextrin carrier, and nature-equivalent colours and flavours**

<b>Source material</b>	Plantain flour (Ecuador)
<b>Added ingredients</b>	Fungamyl® (Novozymes); Food grade starch-degrading enzyme ( $\alpha$ -amylase), fully deactivated
<b>Nutritional values</b>	
Total carbohydrate	83.2 g/100g
<i>of which sugars</i> <i>(maltodextrin, expressed as glucose)</i>	40.4 g/100g
<i>of which starch</i>	< 0.1 g/100g
<i>of which complex polysaccharides</i>	40.9 g/100g
Dietary fibre (AOAC)	1.9 g/100g
Protein	<0.1 g/100g
Fat	< 0.1 g/100g
Ash	10.7 g/100g
Moisture	5.4 g/100g
Energy	1377 kJ/100g or 324 kcal/100g
Calcium	0.24 g/100g
Potassium	0.98 g/100g
Magnesium	0.11 g/100g
Sodium	3.3 g/100g
<b>Physical properties</b>	
Texture	Fine particles, flour-like consistency
Solubility	Water soluble, alcohol insoluble
Bulk density	175 g/L
Particle size	50 – 100 $\mu$ m