Higher PUFA and omega-3 PUFA, CLA,  $\alpha$ -tocopherol and iron, but lower iodine and selenium concentrations in organic milk: A Systematic Literature Review and Meta- and Redundancy Analyses

## SUPPLEMENTARY DATA

## TABLE OF CONTENTS

I. INFORMATION ABOU' ANALYSIS	T PAPERS INCLUDED IN THE SYSTEMATIC REVIEW AND THE META-	4
Table S1. List of papers	s included in the systematic review and the meta-analysis	4
	papers included in the systematic review and the meta-analysis by year of	15
	papers included in the systematic review and the meta-analysis by location of y)	16
	ocation, product and animal species information for studies included in the the meta-analysis	17
	ystems information for studies with more than two systems included in the	25
Table S4. Information e	extracted from papers and included in the database used for meta-analysis	29
-	inclusion criteria used in the standard and the sensitivity analyses carried	30
Table S6. List of compo	osition parameters included in the meta-analysis	31
Table S7. List of compo	osition parameters excluded from the meta-analysis	32
2. ADDITIONAL RESULT	<sup>-</sup> S	34
	ation/statistics on the publications/data used for meta-analyses of s included in Fig. 2 and 3 in the main paper	35
data included in standa	ntage differences (MPD) and confidence intervals (CI) calculated using the ard meta-analyses and sensitivity analysis 1 of composition parameters of the main paper (MPDs are also shown as symbols in Fig. 2)	37
	es and confidence intervals (CI) calculated using the data for all papers nposition parameters shown in Fig. 2 and 3 of the main paper	39
differences were detect	sis results for addition composition parameters for which significant ted by the standard meta-analysis or one of the sensitivity analyses (see also If A2 for results)	41
	showing the results of studies examining the milk yield in organic and lk	43
•	showing the results of studies examining the saturated fatty acids (SFA) in all bovine milk	44
•	showing the results of studies examining the 12:0 fatty acid (lauric acid) in nal bovine milk	45
Figure S6. Forest plot s	showing the results of studies examining the 14:0 fatty acid (myristic acid) in	46

Figure S7. Forest plot showing the results of studies examining the 16:0 fatty acid (palmitic acid) in organic and conventional bovine milk47
Figure S8. Forest plot showing the results of studies examining the monounsaturated fatty acids (MUFA) in organic and conventional bovine milk48
Figure S9. Forest plot showing the results of studies examining the oleic fatty acid (cis-9-18:1, OA) in organic and conventional bovine milk49
Figure S10. Forest plot showing the results of studies examining the vaccenic fatty acid (trans-11-18:1, VA) in organic and conventional bovine milk50
<b>Figure S11.</b> Forest plot showing the results of studies examining the polyunsaturated fatty acids (PUFA) in organic and conventional bovine milk51
Figure S12. Forest plot showing the results of studies examining the total conjugated linoleic fatty acids (CLA total) in organic and conventional bovine milk
Figure S13. Forest plot showing the results of studies examining the cis-9-trans-11-18:2 conjugated linoleic fatty acids (CLA) in organic and conventional bovine milk53
Figure S14. Forest plot showing the results of studies examining the trans-10-cis-12-18:2 conjugated linoleic fatty acids (CLA) in organic and conventional bovine milk54
<b>Figure S15.</b> Forest plot showing the results of studies examining the omega-3 fatty acids (n-3) in organic and conventional bovine milk55
<b>Figure S16.</b> Forest plot showing the results of studies examining the α-linolenic fatty acid (cis-9,12,15-18:3, ALA) in organic and conventional bovine milk56
<b>Figure S17.</b> Forest plot showing the results of studies examining the eicosapentaenoic fatty acid (cis-5,8,11,14,17-20:5, EPA) in organic and conventional bovine milk
<b>Figure S18.</b> Forest plot showing the results of studies examining the docosapentaenoic fatty acid (cis-7,10,13,16,19-22:5, DPA) in organic and conventional bovine milk
<b>Figure S19.</b> Forest plot showing the results of studies examining the docosahexaenoic fatty acid (cis-4,7,10,13,16,19-22:6, DHA) in organic and conventional bovine milk59
<b>Figure S20.</b> Forest plot showing the results of studies examining the omega-6 fatty acids (n-6) in organic and conventional bovine milk60
<b>Figure S21.</b> Forest plot showing the results of studies examining the linoleic fatty acid (cis-9,12-18:2, LA) in organic and conventional bovine milk61
<b>Figure S22.</b> Forest plot showing the results of studies examining the arachidonic fatty acid (cis-5,8,11,14-20:4, AA) in organic and conventional bovine milk
<b>Figure S23.</b> Forest plot showing the results of studies examining the omega-6/omega-3 fatty acids ratio (n-6/n-3) in organic and conventional bovine milk63
Figure S24. Forest plot showing the results of studies examining the omega-3/omega-6 fatty acids ratio (n-3/n-6) in organic and conventional bovine milk
Figure S25. Forest plot showing the results of studies examining the α-tocopherol in organic and conventional bovine milk
<b>Figure S26.</b> Forest plot showing the results of studies examining the total carotenoids in organic and conventional bovine milk
Figure S27. Forest plot showing the results of studies examining the β-carotene in organic and conventional bovine milk
Figure S28. Forest plot showing the results of studies examining the lutein in organic and conventional bovine milk
Figure S29. Forest plot showing the results of studies examining the iodine (I) in organic and conventional bovine milk

	conventional bovine milk	71
	Figure S32. Forest plot showing the results of studies examining the urea in organic and conventional bovine milk	72
	Figure S33. Forest plot showing the results of studies examining the somatic cell count (SCC) in organic and conventional bovine milk	73
	Table S12.         Results of the standard meta-analysis and sensitivity analysis 1 for parameters where none of the protocols identified significant effects.	74
	Table S13. Results of the statistical test for publication bias reported in Table 1 of the main paper	78
	Figure S34. Bi-plot derived from the redundancy analysis showing the relationship between milk composition parameters	80
	Figure S35. Results of standard meta-analysis and sensitivity analysis 1 for milk yield, fat composition and somatic cells in goat, sheep and buffalo milk	81
	<b>Table S14.</b> Mean percentage differences (MPD) for individual studies (study ID in parentheses, see Table S1 for references) calculated using the data for goat, sheep and buffalo milk and cheese of composition parameters shown in Fig. 2 and 3 of the main paper	82
	<b>Table S15.</b> Mean percentage differences (MPD) for individual studies (study ID in parentheses, see Table S1 for references) calculated using the data for bovine dairy products of composition parameters shown in Fig. 2 and 3 of the main paper.	83
3.	ADDITIONAL DISCUSSION	86
4.	ADDITIONAL REFERENCES	88

# 1. INFORMATION ABOUT PAPERS INCLUDED IN THE SYSTEMATIC REVIEW AND THE META-ANALYSIS

**Table S1.** List of papers included in the systematic review and the meta-analysis.

	: 31. List of papers included in the systematic review and the meta-analysis.	
ID	Reference	
69	Burkitt LL, Wales WJ, McDonald JW et al. (2007) Comparing irrigated biodynamic and conventionally managed dairy farms. 2. Milk production and composition and animal health. Aust J Exp Agric 47, 489-494.	*
125	Di Renzo L, Di Pierro D, Bigioni M et al. (2007) Is antioxidant plasma status in humans a consequence of the antioxidant food content influence? Eur Rev Med Pharmacol Sci 11, 185-192.	
153	Aulrich K & Molkentin J (2009) Potential of Near infrared Spectroscopy for differentiation of organically and conventionally produced milk. Landbauforschung Volkenrode 59, 301-307.	*
155	Bergamo P, Fedele E, Iannibelli L et al. (2003) Fat-soluble vitamin contents and fatty acid composition in organic and conventional Italian dairy products. Food Chem 82, 625-631.	‡
157	Butler G, Collomb M, Rehberger B et al. (2009) Conjugated linoleic acid isomer concentrations in milk from high and low input management dairy systems. J Sci Food Agric 89, 697-705.	*
158	Butler G, Nielsen JH, Slots T et al. (2008) Fatty acid and fat soluble antioxidant concetrations in milk from high and low input conventional and organic systems: seasonal variation. J Sci Food Agric 88, 1431-1441.	*
160	Collomb M, Bisig W, Butikofer U et al. (2008) Fatty acid composition of mountain milk from Switzerland: comparison of organic and integrated farming systems. Int Dairy J 18, 976-982.	*
161	Ellis KA, Innocent G, Grove-White D et al. (2006) Comparing the fatty acid composition of organic and conventional milk. J Dairy Sci 89, 1938-1950.	*
162	Ellis KA, Monteiro A, Innocent GT et al. (2007) Investigation of the vitamins A and E and beta- carotene content in milk from UK organic and conventional dairy farms. J Dairy Res 74, 484- 491.	*
169	Hermansen JE, Badsberg JH, Kristensen T et al. (2005) Major and trace elements in organically or conventionally produced milk. J Dairy Res 72, 362-368.	*
174	Hoikkala A, Mustonen E, Saastamoinen I et al. (2007) High levels of equol in organic skimmed Finnish cow milk. Mol Nutr Food Res 51, 782-786.	*
176	Jahreis G, Fritsche J & Steinhart H (1996) Monthly variations of milk composition with special regard to fatty acids depending on season and farm management systems - conventional versus ecological. Fett/Lipid 98, 356-359.	
178	Kraft J, Collomb M, Mockel P et al. (2003) Differences in CLA isomer distribution of cow's milk lipids. Lipids 38, 657-664.	*
190	Prandini A, Sigolo S & Piva G (2009) Conjugated linoleic acid (CLA) and fatty acid composition of milk, curd and Grana Padano cheese in conventional and organic farming systems. J Dairy Res 76, 178-282.	*‡
191	Santos JSD, Beck L, Walter M et al. (2005) Nitrate and nitrite in milk produced by conventional and organic systems. Cienc Tecnol Aliment 25, 304-309.	*
196	Vicini J, Etherton T, Kris-Etherton P et al. (2008) Survey of retail milk composition as affectd by label claims regarding farm management practices. J Am Diet Assoc 108, 1109-1203.	*
205	Roesch M, Doherr MG & Blum JW (2006) Management, feeding, production, reproduction and udder health on organic and conventional Swiss dairy farms. Schweiz Arch Tierheilkd 148, 387-395.	
207	Müller U & Sauerwein H (2010) A comparison of somatic cell count between organic and conventional dairy cow herds in West Germany stressing dry period related changes. Livest Sci 127, 30-37.	*
ID D	por unique identification number. *Paper included in standard meta applycie: +Paper with data on goat, shoop	

ID, Paper unique identification number. \*Paper included in standard meta-analysis; †Paper with data on goat, sheep or buffalo milk or dairy products; ‡Paper with data on bovine dairy products.

Table S1 cont. List of papers included in the systematic review and the meta-analysis.

ID	Reference	
216	Sundberg T, Berglund B, Rydhmer L et al. (2009) Fertility, somatic cell count and milk production in Swedish organic and conventional dairy herds. Livest Sci 126, 176-182.	
217	Vetter W & Schröder M (2010) Concentrations of phytanic acid and pristanic acid are higher in organic than in conventional dairy products from the German market. Food Chem 119, 746-752.	‡
229	Malmauret L, Parent-Massin D, Hardy JL et al. (2002) Contaminants in organic and conventional foodstuffs in France. Food Addit Contam Part A Chem Anal Control 19, 524-532.	
235	Ghidini S, Zanardi E, Battaglia A et al. (2005) Comparison of contaminant and residue levels in organic and conventional milk and meat products from northern Italy. Food Addit Contam Part A Chem Anal Control 22, 9-14.	
257	Zagorska J, Ciprovica I & Karklina D (2007) Heavy metals in organic milk. In Case studies in Food Safety and Environmental Health, pp. 75-79 [P Ho and VM Cortez, editors]: Springer US.	*
266	Lund P (1991) Characterization of alternatively produced milk. Milchwissenschaft 46, 166-169.	
293	Arnold R (1984) A comparison of quality of liquid milk produced by conventional or alternative farming systems. Arch Lebensmittelhyg 35, 66-69.	
309	Bloksma J, Adriaansen-Tennekes R, Huber M et al. (2008) Comparison of organic and conventional raw milk quality in The Netherlands. Biol Agric Hortic 26, 69-83.	*
322	Lavrencic A, Levart A & Salobir J (2007) Fatty acid composition of milk produced in organic and conventional dairy herds in Italy and Slovenia. Ital J Anim Sci 6, 437-439.	*
329	Olivo CJ, Beck LI, Gabbi AM et al. (2005) Composition and somatic cell count of milk in conventional and agro-ecological farms: a comparative study in Depressão Central, Rio Grande do Sul state, Brazil. Livest Res Rural Dev 17, 72-78.	*
350	Molkentin J & Giesemann A (2007) Differentiation of organically and conventionally produced milk by stable isotope and fatty acid anlaysis. Anal Bioanal Chem 388, 297-305.	
352	Nauta WJ, Veerkamp RF, Brascamp EW et al. (2006) Genotype by environment interaction for milk production traits between organic and conventional dairy cattle production in the Netherlands. J Dairy Sci 89, 2729-2737.	*
353	Nauta WJ, Baars T & Bovenhuis H (2006) Converting to organic dairy farming: consequences for production, somatic cell scores and calving interval of first parity Holstein cows. Livest Sci 99, 185-195.	
356	Roesch M, Doherr MG & Blum JW (2005) Performance of dairy cows on Swiss farms with organic and integrated production. J Dairy Sci 88, 2462-2475.	
366	O'Donnell AM, Spatny KP, Vicini JL et al. (2010) Survey of the fatty acid composition of retail milk differing in label claims based on production management practices. J Dairy Sci 93, 1918-1925.	*
367	Knoppler HO & Averdunk G (1986) A comparison of milk quality from conventional farms or from 'alternative' farms. Arch Lebensmittelhyg 37, 94-96.	*
369	Butler G, Stergiadis S, Seal C et al. (2011) Fat composition of organic and conventional retail milk in northeast England. J Dairy Sci 94, 24–36.	*
383	Schröder M & Vetter W (2010) GC/EI-MS Determination of the Diastereomer Distribution of Phytanic Acid in Food Samples. J Am Oil Chem Soc 88, 341-349.	‡
384	Schröder M, Yousefi F & Vetter W (2011) Investigating the day-to-day variations of potential marker fatty acids for organic milk in milk from conventionally and organically raised cows. Eur Food Res Technol 232, 167-174.	
385	Tsiplakou E, Kotrotsios V, Hadjigeorgiou I et al. (2010) Differences in sheep and goats milk fatty acid profile between conventional and organic farming systems. J Dairy Res 77, 343-349.	†

Iable	To Cont. List of papers included in the systematic review and the meta-analysis.	
386	Tudisco R, Cutrignelli MI, Calabro S et al. (2010) Influence of organic systems on milk fatty acid profile and CLA in goats. Small Ruminant Res 88, 151-155.	†
387	Ellis K, McLean WG, Grove-White D et al. (2005) Studies comparing the composition of milk produced on organic and conventional dairy farms in the UK. Proceedings of the 4th SAFO Workshop: Systems development: quality and safety of organic livestock products, 41-45.	*
388	Ellis K (2005) Studies of the composition of milk produced on organic and conventional dairy farms. Org Stud Centr Techn Bull 8, 1-2.	
392	Nielsen J, Lund-Nielsen T & Skibsted LH (2004) Higher antioxidant content in organic milk than in conventional milk due to feeding strategy. http://www.darcof.dk/enews/sep04/milk.html (accessed 4 September 2013)	
393	Zagorska J & Ciprovica I (2008) The chemical composition of organic and conventional milk in Latvia. Proceedings of the 3rd Baltic Conference on Food Science and Technology, 10-14.	
394	Hardeng F & Edge VL (2001) Mastitis, ketosis, and milk fever in 31 organic and 93 conventional Norwegian dairy herds. J Dairy Sci 84, 2673-2679.	*
395	Reksen O, Tverdal A & Ropstad E (1999) A comparative study of reproductive performance in organic and conventional dairy husbandry. J Dairy Sci 82, 2605-2610.	
396	Allard G, Bregard P, Paquin D et al. (2002) Comparing milk components and quality on some organic and coventional dairy farms in Quebec. Proceedings of the 19th General Meeting of the European Grassland Federation.	*
398	Bennedsgaard TW, Thamsborg SM, Vaarst M et al. (2003) Eleven years of organic dairy production in Denmark: herd health and production related to time of conversion and compared to conventional production. (Special issue: Organic livestock production). Livest Prod Sci 80, 121-131.	
399	Bennedsgaard TW, Klaas IC & Vaarst M (2010) Reducing use of antimicrobials - Experiences from an intervention study in organic dairy herds in Denmark. Livest Sci 131, 183-192.	*
401	Hovi M & Roderick S (2000) Mastitis and mastitis control strategies in organic milk. Cattle Practice 8, 259-264.	
402	Molkentin J (2009) Authentication of Organic Milk Using delta C-13 and the alpha-Linolenic Acid Content of Milk Fat. J Agric Food Chem 57, 785-790.	*
403	Weber S, Pabst K, Ordolff D et al. (1993) Fünfjahrige Untersuchungen zur Umstellung auf ökologische Milcherzeugung. 2. Mitteilung: Milchqualität und Tiergesundheit. Zuchtungskunde 65, 338-347.	‡
404	Molkentin J (2008) Authentifizierung von Bio-Milch im Labor. Dtsch Milchwirtschaft 59, 873-874.	*
405	Miotello S (2007) Chemical, nutritional and technological characteristics of milk obtained from organic and conventional dairy farms located in the mountain area. Proceedings of the 58th Annual Meeting of the European Federation of Animal Science (EAAP).	*
406	Miotello S (2008) Chemical composition, fatty acids profile and sensory properties of cheese from organic and conventional milk. Proceedings of the 59th Annual Meeting of the European Federation of Animal Science (EAAP).	‡
408	Adriaansen-Tennekes R, Bloksma J, Huber MAS et al. (2005) Organic products and health. Results of milk research 2005: Universität Kassel/Witzenhausen.	*
409	Buchberger J (2002) Zur Milcheistug und Milchqualitaet aus oekologischer (biologischer) bzw. konventiontioneller Erzeugung. In Fleckvichwelt, Mitteilungen der Pruef und Besamungsstation, Muenchen-Grub, pp. 16-17.	
410	Nogai K, Heide A, Grabowski NT et al. (2003) Production of pasteurised organic and conventional fresh milk. DMZ 124, 22-25.	*
412	Jonsson S (1996) Organic milk production - the first six years after changeover. Fakta-Husdjur 8, 4-11.	

ID, Paper unique identification number. \*Paper included in standard meta-analysis; †Paper with data on goat, sheep or buffalo milk or dairy products; ‡Paper with data on bovine dairy products.

iable	• 31 Cont. List of papers included in the systematic review and the meta-analysis.	
413	Pellerin D, Allard G, Allard Y et al. (1997) Production laitière biologique: résultats d'un groupe de ferme de Lotbinière. Proceedings of the 21st Symposium sur les bovins laitiers, 49-60.	
414	Stergiadis S, Leifert C, Seal C et al. (2012) Effect of Feeding Intensity and Milking System on Nutritionally Relevant Milk Components in Dairy Farming Systems in the North East of England. J Agric Food Chem 60, 7270–7281.	*
418	Bakutis B (2007) Quality analysis of milk production conditions in organic and conventional farms. Veterinarija Ir Zootechnika 39, 3-8.	
419	Butler G, Nielsen AL, Larsen MK et al. (2011) The effects of dairy management and processing on quality characteristics of milk and dairy products. NJAS Wagening J Life Sci 58, 97-102.	*
420	Larsen MK, Nielsen AL, Butler G et al. (2010) Milk quality as affected by feeding regimes in a country with climatic variation. J Dairy Sci 93, 2863-2873.	*
455	Florence ACR, da Silva RC, do Espirito Santo AP et al. (2009) Increased CLA content in organic milk fermented by bifidobacteria or yoghurt cultures. Dairy Sci Technol 89, 541-553.	*‡
456	Revilla I, Luruena-Martinez MA, Blanco-Lopez MA et al. (2009) Changes in Ewe's Milk Composition in Organic versus Conventional Dairy Farms. Czech J Food Sci 27, S263-S266.	†
457	Popovic-Vranjes A, Krajinovic M, Kecman J et al. (2010) Comparison of fatty acid composition in conventional and organic milk. Mljekarstvo 60, 59-66.	
458	Gruber L, Steinwender R, Guggenberger T et al. (2001) Comparison of organic and conventional farming on a grassland farm - 2(nd) Communication: Feed intake, milk yield, health and fertility parameters. Bodenkultur 52, 55-70.	*
461	Fanti MGN, de Almeida KE, Rodrigues AM et al. (2008) Contribution to the study of physicochemical characteristics and lipid fraction of organic milk. Cienc Tecnol Aliment 28, 259-265.	*
464	Gabryszuk M, Sloniewski K & Sakowski T (2008) Macro- and microelements in milk and hair of cows from conventional vs. organic farms. Anim Sci Pap Rep 26, 199-209.	*
465	Fall N, Forslund K & Emanuelson U (2008) Reproductive performance, general health, and longevity of dairy cows at a Swedish research farm with both organic and conventional production. Livest Sci 118, 11-19.	
467	Fall N & Emanuelson U (2011) Fatty acid content, vitamins and selenium in bulk tank milk from organic and conventional Swedish dairy herds during the indoor season. J Dairy Res 78, 287-292.	
472	Bilik K & Lopuszanska-Rusek M (2010) Effect of organic and conventional feeding of red-and-white cows on productivity and milk composition. Ann Anim Sci 10, 441-458.	*
474	Di Francia A, Masucci F, De Rosa G et al. (2007) Feeding management and milk production in organic and conventional buffalo farms. Ital J Anim Sci 6, 571-574.	†
481	Battaglini LM, Renna M, Garda A et al. (2009) Comparing milk yield, chemical properties and somatic cell count from organic and conventional mountain farming systems. Ital J Anim Sci 8, 384-386.	
487	Carpio A, Rodriguez-Estevez V, Sanchez-Rodriguez M et al. (2010) Differentiation of organic goat's milk based on its hippuric acid content as determined by capillary electrophoresis. Electrophoresis 31, 2211-2217.	†
547	Man C, Maerescu C, Lorincz P et al. (2008) Research concerning the quantity and quality of the sheep milk obtained in organic farms. Bull UASVM Animal Sci Biotech 65, 457.	†
551	Hamilton C, Emanuelson U, Forslund K et al. (2006) Mastitis and related management factors in certified organic dairy herds in Sweden. Acta Vet Scand 48, 11.	
552	Ellis KA, Innocent G, Mihm M et al. (2007) Dairy cow cleanliness and milk quality on organic and conventional farms in the UK. J Dairy Res 74, 302-310.	*

ID, Paper unique identification number. \*Paper included in standard meta-analysis; †Paper with data on goat, sheep or buffalo milk or dairy products; ‡Paper with data on bovine dairy products.

rabie	<b>e 51 cont.</b> List of papers included in the systematic review and the meta-analysis.	
553	Zwald AG, Ruegg PL, Kaneene JB et al. (2004) Management practices and reported antimicrobial usage on conventional and organic dairy farms. J Dairy Sci 87, 191-201.	*
554	Sato K, Bartlett PC, Erskine RJ et al. (2005) A comparison of production and management between Wisconsin organic and conventional dairy herds. Livest Prod Sci 93, 105-115.	*
555	Pol M & Ruegg PL (2007) Treatment practices and quantification of antimicrobial drug usage in conventional and organic dairy farms in Wisconsin. J Dairy Sci 90, 249-261.	
556	Renna M, Garda A, Lussiana C et al. (2009) Chemical, Nutritional and Microbiological Characterization of Organic Fontina Pdo Cheese. Ital J Food Sci 21, 287-303.	*‡
576	Emanuelson U & Fall N (2007) Vitamins and selenium in bulk tank milk of organic and conventional dairy farms. Proceedings of the 58th Annual Meeting of the European Association for Animal Production (EAAP), 1-35.	*
577	Popovic-Vranjes A, Savic M, Pejanovic R et al. (2011) The effect of organic milk production on certain milk quality parameters. Acta Vet (Beogr) 61, 415-421.	
588	Kuczynska BA (2011) Bioactive components and technological parameters of milk produced at ecological and conventional farms. In Treatises Monographs. Warsaw, Poland: Warsaw University of Life Sciences.	*
589	Fievez V & Vlaeminck B (2006) Fatty acid composition in milk from Flemish conventional and organic dairy farm management systems. J Anim Sci 84, 60.	
590	Malbe M, Otstavel T, Kodis I et al. (2010) Content of selected micro and macro elements in dairy cows' milk in Estonia. Agron Res 8, 323-326.	
591	Florence ACR, Beal C, Silva RC et al. (2012) Fatty acid profile, trans-octadecenoic, alphalinolenic and conjugated linoleic acid contents differing in certified organic and conventional probiotic fermented milks. Food Chem 135, 2207-2214.	‡
592	Pattono D, Battaglini LM, Barberio A et al. (2009) Presence of synthetic antioxidants in organic and conventional milk. Food Chem 115, 285-289.	*
593	Bath SC, Button S & Rayman MP (2012) Iodine concentration of organic and conventional milk: implications for iodine intake. Br J Nutr 107, 935-940.	
594	Luzardo OP, Almeida-Gonzalez M, Henriquez-Hernandez LA et al. (2012) Polychlorobiphenyls and organochlorine pesticides in conventional and organic brands of milk: Occurrence and dietary intake in the population of the Canary Islands (Spain). Chemosphere 88, 307-315.	
595	Florence ACR, Oliveira RPS, Silva RC et al. (2012) Organic milk improves Bifidobacterium lactis counts and bioactive fatty acids contents in fermented milk. LWT - Food Sci Technol 49, 89-95.	‡
596	Dahl L, Opsahl JA, Meltzer HM et al. (2003) Iodine Concentration in Norwegian Milk and Dairy Products. Br J Nutr 90, 679-685.	*
597	Huszti S (2009) Cercetări preliminare pentru producerea brânzeturilor organice. PhD thesis, Universitatea Dunărea de Jos din Galati	
598	McBride WD & Greene C (2007) A comparison of conventional and organic milk production systems in the U. S. Proceeding of the American Agricultural Economics Association Annual Meeting.	
599	Fall N & Emanuelson U (2009) Milk yield, udder health and reproductive performance in Swedish organic and conventional dairy herds. J Dairy Res 76, 402-410.	
600	Kuczyńska B, Puppel K, Gołębiewski M et al. (2012) Differences in whey protein content between cow's milk collected in late pasture and early indoor feeding season from conventional and organic farms in Poland. J Sci Food Agric 92, 2899–2904.	
601	Baars T, Schroeder M, Kusche D et al. (2012) Phytanic acid content and SRR/RRR diastereomer ratio in milk from organic and conventional farms at low and high level of fodder input. Org Agric 2, 13-21.	

ID, Paper unique identification number. \*Paper included in standard meta-analysis; †Paper with data on goat, sheep or buffalo milk or dairy products; ‡Paper with data on bovine dairy products.

Table S1 cont. List of pa	papers included in the sy	ystematic review and the m	eta-analysis.
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. 45.0	of contract of papers included in the dystematic review and the meta analysis.	
602	Koehler M, Fechner A, Leiterer M et al. (2012) lodine content in milk from German cows and in human milk: new monitoring study. Trace Elem Electrolytes 29, 119-126.	*
616	Pirisi A, Piredda G, Sitzia M et al. (2001) Organic and conventional systems: Composition and cheese-making aptitude of Sarda ewes' milk. Proceedings of the Joint International Conference - Organic Meat and Milk from Ruminants, 143-146.	†
617	Bilancia MT, Caponio F, Summo C et al. (2011) Comparison between organic and conventional goat yoghurts marketed in Italy. Milchwissenschaft 66, 65-68.	†
618	Pilarczyk B, Pilarczyk R, Tomza-Marciniak A et al. (2011) Selenium concentrations in the serum and milk of cows from organic and conventional farms in West Pomerania. Tieraerztl Umsch 66, 248-253.	
626	Benbrook CM, Butler G, Latif MA et al. (2013) Organic Production Enhances Milk Nutritional Quality by Shifting Fatty Acid Composition: A United States-Wide, 18-Month Study. PLoS ONE 8, e82429.	*
627	Capuano E, Elgersma A, Tres A et al. (2014) Phytanic and pristanic acid content in Dutch farm milk and implications for the verification of the farming management system. Int Dairy J 35, 21-24.	*
628	Carpio A, Bonilla-Valverde D, Arce C et al. (2013) Evaluation of hippuric acid content in goat milk as a marker of feeding regimen. J Dairy Sci 96, 5426-5434.	*†
629	Cicconi-Hogan KM, Gamroth M, Richert R et al. (2013) Associations of risk factors with somatic cell count in bulk tank milk on organic and conventional dairy farms in the United States. J Dairy Sci 96, 3689-3702.	
630	Cicconi-Hogan KM, Gamroth M, Richert R et al. (2013) Risk factors associated with bulk tank standard plate count, bulk tank coliform count, and the presence of Staphylococcus aureus on organic and conventional dairy farms in the United States. J Dairy Sci 96, 7578-7590.	
631	da Silva JB, Fagundes GM, Guimaraes Soares JP et al. (2013) Dairy goat health management and milk production on organic and conventional system in Brazil. Semin-Cinac Agrar 34, 1273-1279.	†
663	Adler SA, Jensen SK, Thuen E et al. (2013) Effect of silage botanical composition on ruminal biohydrogenation and transfer of fatty acids to milk in dairy cows. J Dairy Sci 96, 1135-1147.	
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<b>Table S1 cont.</b> List of papers included in the systematic review and the meta-analysis.
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lactis strains is related to trans-vaccenic and alpha -linolenic acids contents in organic fermented milks. LWT - Food Sci Technol 56, 290-295.  Chotyakul N, Pateiro-Moure M, Martinez-Carballo E et al. (2014) Development of an improved extraction and HPLC method for the measurement of ascorbic acid in cows' milk from processing plants and retail outlets. Int J Food Sci Technol 49, 679-688.  Chotyakul N, Pateiro-Moure M, Saraiva JA et al. (2014) Simultaneous HPLC-DAD quantification of vitamins A and E content in raw, pasteurized, and UHT cow's milk and their changes during storage. Eur Food Res Technol 238, 535-547.  Kelly T, Butcher N, Harrington K et al. (2005) Organic-conventional dairy systems trial in New Zealand: four years' results. Proceedings of the First Scientific Conference of the International Society of Organic Agriculture Research (ISOFAR), held in Cooperation with the International Federation of Organic Agriculture Movements (IFOAM) and the National Association for	704	and an organic dairy farming system through feed, animals, manure, and urine - a case study at	*
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Sustainable Agriculture, Australia (NASAA), 268-271.	708	Zealand: four years' results. Proceedings of the First Scientific Conference of the International Society of Organic Agriculture Research (ISOFAR), held in Cooperation with the International	

ID, Paper unique identification number. \*Paper included in standard meta-analysis; †Paper with data on goat, sheep or buffalo milk or dairy products; ‡Paper with data on bovine dairy products.

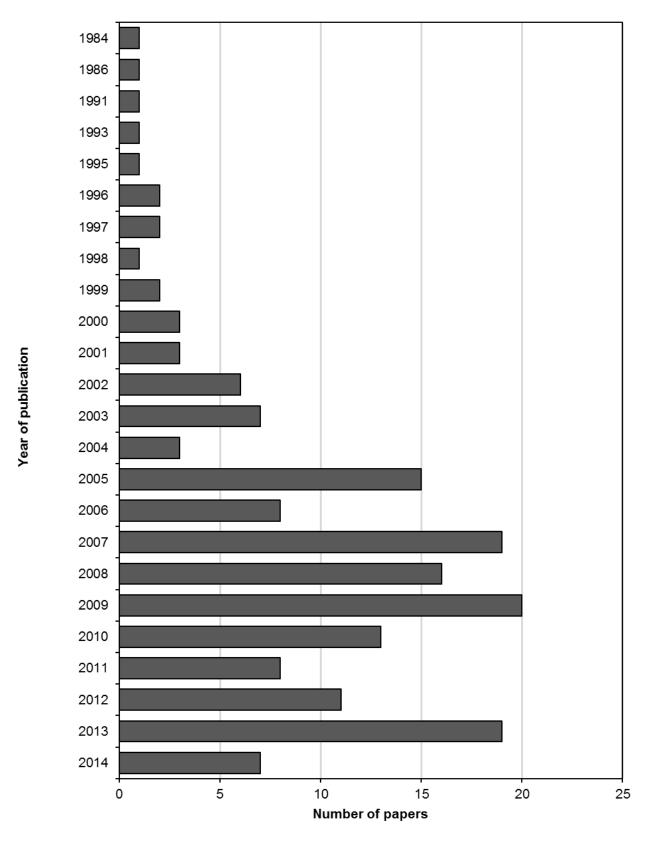
rabie	<b>e 51 cont.</b> List of papers included in the systematic review and the meta-analysis.	
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717	Bidokhti MRM, Traven M, Fall N et al. (2009) Reduced likelihood of bovine coronavirus and bovine respiratory syncytial virus infection on organic compared to conventional dairy farms. Vet J 182, 436-440.	
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721	Boutet P, Detilleux J, Motkin M et al. (2005) A comparison of somatic cell count and antimicrobial susceptibility of subclinical mastitis pathogens in organic and conventional dairy herds. Ann Med Vet 149, 173-182.	
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Table S1 cont. List of pa	pers included in the sy	stematic review	and the meta-analysis.
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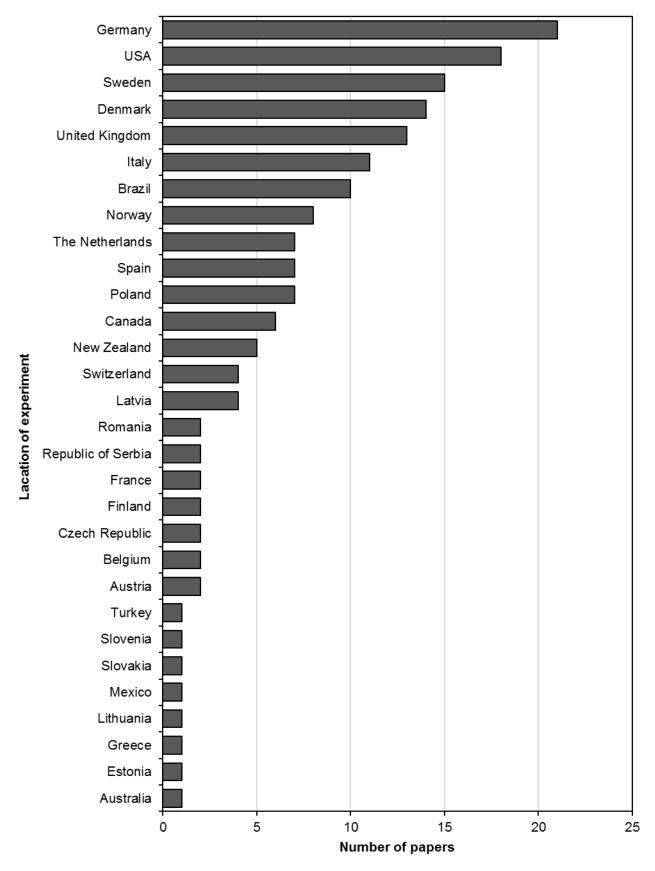
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743	Roesch M, G Doherr M, Scharen W et al. (2007) Subclinical mastitis in dairy cows in Swiss organic and conventional production systems. J Dairy Res 74, 86-92.	
744	Rozzi P, Miglior F & Hand KJ (2007) A total merit selection index for Ontario organic dairy farmers. J Dairy Sci 90, 1584-1593.	
745	Shadbolt N, Kelly T, Horne D et al. (2009) Comparisons between organic & conventional pastoral dairy farming systems: cost of production and profitability. Proceedings of the 17th International Farm Management Congress 13, 671-685.	
746	Sholubi YO, Stonehouse DP & Clark EA (1997) Profile of organic dairy farming in Ontario. Am J Alternative Agr 12, 133-139.	
747	Silva KE, Quinn AK, Morel PCH et al. (2005) A study of mastitis in two small experimental dairy herds managed either organically or conventionally, during one year. Proceedings of the New Zealand Society of Animal Production 65th conference, 148-152.	

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750	Werf HMGvd, Kanyarushoki C & Corson MS (2009) An operational method for the evaluation of resource use and environmental impacts of dairy farms by life cycle assessment. J Environ Manage 90, 3643-3652.	*
751	Valle PS, Lien G, Flaten O et al. (2007) Herd health and health management in organic versus conventional dairy herds in Norway. Livest Sci 112, 123-132.	*
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753	Stiglbauer KE, Cicconi-Hogan KM, Richert R et al. (2013) Assessment of herd management on organic and conventional dairy farms in the United States. J Dairy Sci 96, 1290-1300.	
754	Svensson C, Hessle A & Höglund J (2000) Parasite control methods in organic and conventional dairy herds in Sweden. Livest Prod Sci 66, 57-69.	*
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ID, Paper unique identification number. \*Paper included in standard meta-analysis; †Paper with data on goat, sheep or buffalo milk or dairy products; ‡Paper with data on bovine dairy products.



**Figure S1.** Number of papers included in the systematic review and the meta-analysis by year of publication.



**Figure S2.** Number of papers included in the systematic review and the meta-analysis by location of the experiment (country).

**Table S2.** Study type, location, product and animal species information for studies included in the systematic review and the meta-analysis.

ID	ST	Location	Product	Animal species
69	CF	Australia	milk	COW
125	BS	Italy	milk	COW
153	BS	Germany	milk	cow
155	BS	Italy	milk	cow
			cheese (crescenza, fontina, mozzarella, parmigiano, ricotta)*	cow
			butter*	COW
			dairy products (milk, butter, cheeses)*	COW
	CF	Italy	milk	buffalo*
			cheese (mozzarella)	buffalo*
157	CF	United Kingdom	milk	COW
158	CF	United Kingdom	milk	COW
160	CF	Switzerland	milk	COW
161	CF	United Kingdom	milk	COW
162	CF	United Kingdom	milk	COW
169	CF	Denmark	milk	COW
174	BS	Finland	milk	cow
176	CF	Germany	milk	cow
178	CF	Germany	milk	cow
190	BS	Italy	curd*	COW
			cheese*	COW
			milk	COW
191	CF	Brazil	milk	COW
192	CF	Denmark	milk	COW
194	CF	Sweden	milk	COW
196	BS	USA	milk	COW
205	CF	Switzerland	milk	COW
207	CF	Germany	milk	cow
216	CF	Sweden	milk	cow
217	BS	Germany	cheese (crescenza, fontina, mozzarella, parmigiano, ricotta)*	cow
229	CF	France	milk	COW
235	CF	Italy	milk	COW

ID, Paper unique identification number (see Table S1 for references); ST, Study type (CF – Comparison of Farms, BS – Basket Study, EX – Controlled Experiment). \*Data for products other than milk and animals other than cow was described in the main paper and summarised in Figure S35, Table S14 and S15.

**Table S2 cont.** Study type, location, product and animal species information for studies included in the systematic review and the meta-analysis.

ID	ST	Location	Product	Animal species
257	CF	Latvia	milk	cow
266	CF	Denmark	milk	cow
293	BS	Germany	milk	cow
309	CF	The Netherlands	milk	cow
322	CF	Italy	milk	cow
		Slovenia	milk	cow
329	CF	Brazil	milk	cow
350	BS	Germany	milk	cow
	CF	Germany	milk	cow
352	CF	The Netherlands	milk	cow
353	CF	The Netherlands	milk	cow
356	CF	Switzerland	milk	cow
366	BS	USA	milk	cow
367	CF	Germany	milk	cow
369	BS	United Kingdom	milk	cow
383	EX	Germany	milk	cow
	BS	Germany	cheese (crescenza, fontina, mozzarella, parmigiano, ricotta)*	cow
			milk	COW
384	EX	Germany	milk	COW
385	CF	Greece	milk	sheep*
			milk	goat*
386	EX	Italy	milk	goat*
387	CF	United Kingdom	milk	COW
	BS	United Kingdom	milk	COW
388	CF	United Kingdom	milk	cow
392	BS	Denmark	milk	cow
393	CF	Latvia	milk	cow
394	CF	Norway	milk	cow
395	CF	Norway	milk	cow
396	CF	Canada	milk	cow

ID, Paper unique identification number (see Table S1 for references); ST, Study type (CF – Comparison of Farms, BS – Basket Study, EX – Controlled Experiment). \*Data for products other than milk and animals other than cow was described in the main paper and summarised in Figure S35, Table S14 and S15.

**Table S2 cont.** Study type, location, product and animal species information for studies included in the systematic review and the meta-analysis.

ID	ST	Location	Product	Animal species
398	CF	Denmark	milk	cow
399	CF	Denmark	milk	cow
401	CF	United Kingdom	milk	cow
402	BS	Germany	milk	cow
403	EX	Germany	milk	cow
			cheese*	cow
404	BS	Germany	milk	cow
405	CF	Italy	milk	cow
406	CF	Italy	cheese (latteria)*	cow
			milk	cow
408	CF	The Netherlands	milk	cow
409	CF	Germany	milk	cow
410	BS	Germany	milk	cow
412	EX	Sweden	milk	cow
413	CF	Canada	milk	cow
414	CF	United Kingdom	milk	cow
418	CF	Lithuania	milk	cow
419	CF	Italy	milk	cow
		Sweden	milk	cow
420	CF	Sweden	milk	cow
455	BS	Brazil	milk	cow
			fermented milk*	cow
			yoghurt*	cow
456	BS	Spain	milk	sheep*
457	CF	Republic of Serbia	milk	cow
458	EX	Austria	milk	cow
461	BS	Brazil	milk	cow
464	CF	Poland	milk	cow
465	EX	Sweden	milk	cow
467	CF	Sweden	milk	cow
472	EX	Poland	milk	cow

ID, Paper unique identification number (see Table S1 for references); ST, Study type (CF – Comparison of Farms, BS – Basket Study, EX – Controlled Experiment). \*Data for products other than milk and animals other than cow was described in the main paper and summarised in Figure S35, Table S14 and S15.

**Table S2 cont.** Study type, location, product and animal species information for studies included in the systematic review and the meta-analysis.

ID	ST	Location	Product	Animal species
474	CF	Italy	milk	buffalo*
481	CF	Italy	milk	cow
487	EX	Spain	milk	goat*
547	CF	Romania	milk	sheep*
551	CF	Sweden	milk	cow
552	CF	United Kingdom	milk	cow
553	CF	USA	milk	cow
554	CF	USA	milk	cow
555	CF	USA	milk	cow
556	BS	Italy	cheese (fontina)*	cow
			milk	cow
576	CF	Sweden	milk	cow
577	CF	Republic of Serbia	milk	cow
588	CF	Poland	milk	cow
589	BS	Belgium	milk	cow
590	CF	Estonia	milk	cow
591	BS	Brazil	milk	cow
			fermented milk*	cow
			yoghurt*	cow
592	BS/CF	Italy	milk	cow
593	BS	United Kingdom	milk	cow
594	BS	Spain	milk	cow
595	BS	Brazil	milk	cow
			yoghurt*	cow
596	CF	Norway	milk	cow
597	CF	Romania	milk	cow
598	BS/CF	USA	milk	cow
599	CF	Sweden	milk	cow
600	CF	Poland	milk	cow
601	CF	Germany	milk	cow

ID, Paper unique identification number (see Table S1 for references); ST, Study type (CF - Comparison of Farms, BS - Basket Study, EX - Controlled Experiment). \*Data for products other than milk and animals other than cow was described in the main paper and summarised in Figure S35, Table S14 and S15.

**Table S2 cont.** Study type, location, product and animal species information for studies included in the systematic review and the meta-analysis.

602         BS         Germany         milk         cow           616         EX         Italy         milk         sheep*           617         BS         Italy         yoghurt         goat*           618         CF         Poland         milk         cow           626         BS         USA         milk         cow           627         CF         The Netherlands         milk         cow           628         BS         Spain, United Kingdom         milk         cow           628         BS         Spain, United Kingdom         milk         goat*           629         CF         USA         milk         goat*           629         CF         USA         milk         cow           630         CF         USA         milk         cow           631         CF         Brazil         milk         goat*           663         EX         Norway         milk         cow           664         CF         Norway         milk         cow           665         BS         Spain         cheese*         cow           666         BS         Italy         butter*	cies
617         BS         Italy         yoghurt         goat*           618         CF         Poland         milk         cow           626         BS         USA         milk         cow           627         CF         The Netherlands         milk         cow           628         BS         Spain, United Kingdom         milk         cow           628         BS         Spain, United Kingdom         milk         goat*           628         CF         Spain         milk         goat*           629         CF         USA         milk         cow           630         CF         USA         milk         cow           631         CF         Brazil         milk         cow           663         EX         Norway         milk         cow           664         CF         Norway         milk         cow           665         BS         Spain         cheese*         cow           666         BS         Italy         butter*         cow           667         CF         Italy         milk         sheep*           668         BS         Switzerland         chees	
618         CF         Poland         milk         cow           626         BS         USA         milk         cow           627         CF         The Netherlands         milk         cow           628         BS         Spain, United Kingdom         milk         cow           628         CF         Spain         milk         goat*           629         CF         USA         milk         cow           630         CF         USA         milk         cow           631         CF         Brazil         milk         goat*           663         EX         Norway         milk         cow           664         CF         Norway         milk         cow           665         BS         Spain         cheese*         cow           666         BS         Italy         butter*         cow           667         CF         Italy         milk         sheep*           668         BS         Switzerland         cheese (emmentaler)*         cow           669         CF         Denmark         desalted milk*         cow           670         CF         Greece         <	
626         BS         USA         milk         cow           627         CF         The Netherlands         milk         cow           628         BS         Spain, United Kingdom         milk         goat*           628         CF         Spain, United Kingdom         milk         goat*           629         CF         Spain         milk         goat*           629         CF         USA         milk         cow           630         CF         USA         milk         cow           631         CF         Brazil         milk         goat*           663         EX         Norway         milk         cow           664         CF         Norway         milk         cow           665         BS         Spain         cheese*         cow           666         BS         Italy         butter*         cow           667         CF         Italy         milk         sheep*           668         BS         Switzerland         cheese (emmentaler)*         cow           669         CF         Denmark         desalted milk*         cow           670         CF         Gr	
627         CF         The Netherlands         milk         cow           628         BS         Spain, United Kingdom         milk         cow           milk         goat*         goat*           629         CF         USA         milk         cow           630         CF         USA         milk         cow           631         CF         Brazil         milk         goat*           663         EX         Norway         milk         cow           664         CF         Norway         milk         cow           665         BS         Spain         cheese*         cow           666         BS         Italy         butter*         cow           667         CF         Italy         milk         sheep*           668         BS         Switzerland         cheese (emmentaler)*         cow           669         CF         Denmark         desalted milk*         cow           670         CF         Greece         milk         goat and sh	
628         BS         Spain, United Kingdom         milk         goat*           milk         goat*         goat*           629         CF         USA         milk         cow           630         CF         USA         milk         cow           631         CF         Brazil         milk         goat*           663         EX         Norway         milk         cow           664         CF         Norway         milk         cow           665         BS         Spain         cheese*         cow           666         BS         Italy         butter*         cow           667         CF         Italy         milk         sheep*           668         BS         Switzerland         cheese (emmentaler)*         cow           669         CF         Denmark         desalted milk*         cow           670         CF         Greece         milk         goat and sh	
Milk   Goat*   Goat*	
CF         Spain         milk         goat*           629         CF         USA         milk         cow           630         CF         USA         milk         cow           631         CF         Brazil         milk         goat*           663         EX         Norway         milk         cow           664         CF         Norway         milk         cow           665         BS         Spain         cheese*         cow           666         BS         Italy         butter*         cow           667         CF         Italy         milk         sheep*           668         BS         Switzerland         cheese (emmentaler)*         cow           669         CF         Denmark         desalted milk*         cow           670         CF         Greece         milk         goat and sh	
629         CF         USA         milk         cow           630         CF         USA         milk         cow           631         CF         Brazil         milk         goat*           663         EX         Norway         milk         cow           664         CF         Norway         milk         cow           665         BS         Spain         cheese*         cow           666         BS         Italy         butter*         cow           667         CF         Italy         milk         sheep*           668         BS         Switzerland         cheese (emmentaler)*         cow           669         CF         Denmark         desalted milk*         cow           670         CF         Greece         milk         goat and sh	
630         CF         USA         milk         cow           631         CF         Brazil         milk         goat*           663         EX         Norway         milk         cow           664         CF         Norway         milk         cow           665         BS         Spain         cheese*         cow           666         BS         Italy         butter*         cow           667         CF         Italy         milk         sheep*           668         BS         Switzerland         cheese (emmentaler)*         cow           669         CF         Denmark         desalted milk*         cow           670         CF         Greece         milk         goat and sh	
631         CF         Brazil         milk         goat*           663         EX         Norway         milk         cow           664         CF         Norway         milk         cow           665         BS         Spain         cheese*         cow           666         BS         Italy         butter*         cow           667         CF         Italy         milk         sheep*           668         BS         Switzerland         cheese (emmentaler)*         cow           669         CF         Denmark         desalted milk*         cow           670         CF         Greece         milk         goat and sh	
663 EX Norway milk cow  664 CF Norway milk cow  665 BS Spain cheese* cow  666 BS Italy butter* cow  667 CF Italy milk sheep*  668 BS Switzerland cheese (emmentaler)* cow  669 CF Denmark desalted milk* cow  whey* cow  670 CF Greece milk goat and sh	
664         CF         Norway         milk         cow           665         BS         Spain         cheese*         cow           666         BS         Italy         butter*         cow           667         CF         Italy         milk         sheep*           668         BS         Switzerland         cheese (emmentaler)*         cow           669         CF         Denmark         desalted milk*         cow           670         CF         Greece         milk         goat and sh	
665 BS Spain cheese* cow  666 BS Italy butter* cow  667 CF Italy milk sheep*  668 BS Switzerland cheese (emmentaler)* cow  669 CF Denmark desalted milk* cow  whey* cow  670 CF Greece milk goat and sh	
666 BS Italy butter* cow  667 CF Italy milk sheep*  668 BS Switzerland cheese (emmentaler)* cow  669 CF Denmark desalted milk* cow  whey* cow  670 CF Greece milk goat and sh	
667 CF Italy milk sheep*  668 BS Switzerland cheese (emmentaler)* cow  669 CF Denmark desalted milk* cow  whey* cow  670 CF Greece milk goat and sh	
668 BS Switzerland cheese (emmentaler)* cow  669 CF Denmark desalted milk* cow  whey* cow  670 CF Greece milk goat and sh	
669 CF Denmark desalted milk* cow whey* cow  670 CF Greece milk goat and sh	
whey* cow  670 CF Greece milk goat and sh	
670 CF Greece milk goat and sh	
671 CF Finland milk cow	ер*
672 CF USA milk cow	
673 BS USA milk cow	
674 BS Canada cheese (cheddar)* cow	
cheese (feta)* cow	
cheese (gouda)* cow	
cheese (feta) not specified	*
cheese (mozzarella) not specified	*
675 CF Spain milk cow	

ID, Paper unique identification number (see Table S1 for references); ST, Study type (CF – Comparison of Farms, BS – Basket Study, EX – Controlled Experiment). \*Data for products other than milk and animals other than cow was described in the main paper and summarised in Figure S35, Table S14 and S15.

**Table S2 cont.** Study type, location, product and animal species information for studies included in the systematic review and the meta-analysis.

676 678 679 680			Product	Animal species
679	BS	Greece	milk	cow
	BS	Germany	butter*	cow
680	BS	Poland	milk	cow
	BS	Turkey	milk	cow
681	CF	Czech Republic	milk	cow
682	CF	Slovenia	milk	sheep*
683	CF	Slovenia	milk	goat*
684	CF	Brazil	milk	cow
686	CF	Italy	milk	buffalo*
687	CF	Latvia	milk	goat*
688	CF	Slovenia	milk	sheep*
689	CF	Czech Republic	milk	cow
690	CF	Mexico	milk	cow
692	CF	Germany	milk	cow
693	CF	Latvia	milk	cow
694	CF	Latvia	milk	cow
695	BS	Spain	milk	cow
696	BS	Germany	milk	cow
697	BS	Germany	cheese*	cow
	EX	Germany	milk	cow
698	CF	Romania	milk	cow
			milk	sheep*
699	EX	Spain	milk	cow
700	BS	Brazil	milk	cow
702	EX	United Kingdom	milk	cow
703	BS	Denmark	milk	cow
704	EX	Sweden	milk	cow
705	BS	Brazil	milk	cow
			fermented milk*	cow

ID, Paper unique identification number (see Table S1 for references); ST, Study type (CF – Comparison of Farms, BS – Basket Study, EX – Controlled Experiment). \*Data for products other than milk and animals other than cow was described in the main paper and summarised in Figure S35, Table S14 and S15.

**Table S2 cont.** Study type, location, product and animal species information for studies included in the systematic review and the meta-analysis.

ID	ST	Location	Product	Animal species
706	BS	Spain	milk	cow
707	BS	Spain	milk	cow
708	EX	New Zealand	milk	cow
709	BS	Romania	cheese*	sheep*
710	BS	Germany	butter*	cow
			cream*	cow
712	BS	Poland	milk	cow
713	EX	Greece	milk	sheep*
714	CF	Slovakia	milk	cow
715	CF	Denmark	milk	cow
716	CF	The Netherlands	milk	cow
717	CF	Sweden	milk	cow
720	CF	Germany	milk	cow
721	CF	Belgium	milk	cow
722	CF	Germany	milk	cow
723	CF	Canada	milk	cow
724	EX	Norway	milk	cow
725	BS	Denmark	milk	cow
726	CF	USA	milk	cow
727	CF	USA	milk	cow
728	CF	USA	milk	cow
729	CF	Sweden	milk	cow
730	CF	Norway	milk	cow
731	CF	Denmark	milk	cow
732	CF	Brazil	milk	cow
733	CF	Denmark	milk	cow
734	CF	Denmark	milk	cow
735	CF	Denmark	milk	cow
736	CF	USA	milk	cow
737	CF	USA	milk	cow
-				

ID, Paper unique identification number (see Table S1 for references); ST, Study type (CF – Comparison of Farms, BS – Basket Study, EX – Controlled Experiment). \*Data for products other than milk and animals other than cow was described in the main paper and summarised in Figure S35, Table S14 and S15.

**Table S2 cont.** Study type, location, product and animal species information for studies included in the systematic review and the meta-analysis.

ID	ST	Location	Product	Animal species
738	EX	New Zealand	milk	cow
739	CF	Denmark	milk	cow
740	CF	Sweden	milk	cow
741	CF	Canada	milk	cow
742	CF	USA	milk	cow
743	CF	Switzerland	milk	cow
744	CF	Canada	milk	cow
745	EX	New Zealand	milk	cow
746	CF	Canada	milk	cow
747	EX	New Zealand	milk	cow
748	CF	Sweden	milk	cow
749	CF	Austria	milk	cow
750	CF	France	milk	cow
751	CF	Norway	milk	cow
752	EX	New Zealand	milk	cow
753	CF	USA	milk	cow
754	CF	Sweden	milk	cow
755	CF	The Netherlands	milk	cow

ID, Paper unique identification number (see Table S1 for references); ST, Study type (CF – Comparison of Farms, BS – Basket Study, EX – Controlled Experiment). \*Data for products other than milk and animals other than cow was described in the main paper and summarised in Figure S35, Table S14 and S15.

**Table S3.** Production systems information for studies with more than two systems included in the meta-analysis.

ID	Location	SI	Production system as described by authors	Additional comparisons used in the sensitivity analyses 3 to 6*
157	United	1	organic (low-input)†	1 and 3
	Kingdom	2	conventional (high input, no more than 50% concentrate)†	
		3	non-organic low-input (New Zealand-type)	
158	United	1	organic (low-input)†	1 and 3
	Kingdom	2	conventional (high input, no more than 50% concentrate)†	
		3	non-organic low-input (New Zealand-type)	
176	Germany	1	organic†	1 and 3
		2	conventional (pasture)†	
		3	conventional (indoor)	
178	Germany	1	organic†	
		2	conventional†	
		3	conventional (Swiss-type 1)‡	
		4	conventional (Swiss-type 2)‡	
192	Denmark	1	organic†	
		2	conventional†	
		3	conventional (extensive, Danish-type)‡	
196	USA	1	organic (labelled)†	1 and 3
		2	conventional†	
		3	recombinant bovine somatotropin free (rbST-free) milk	

ID, Paper unique identification number (see Table S1 for references); SI, system identifier. \*Numbers refer to the SI within the same study; †Used as a standard system in the standard meta-analysis; ‡Results from these treatments were removed from the meta-analysis; §Results from these treatments were averaged and used as a standard system in the meta-analysis.

**Table S3 cont.** Production systems information for studies with more than two systems included in the meta-analysis.

ID	Location	SI	Production system as described by authors	Additional comparisons used in the sensitivity analyses 3 to 6*
366	USA	1	organic (labelled)†	1 and 3
		2	conventional†	
		3	recombinant bovine somatotropin free (rbST-free) milk	
414	United	1	organic (grazing-based, outdoor Apr-Oct)†	1 and 3
	Kingdom	2	conventional (grazing-based, standard milking)†	1 and 4
		3	conventional (grazing-based, robotic milking)	
		4	conventional (indoor, high concentrate)	
464	Poland	1	organic (certified)†	1 and 3
		2	conventional (modern intensive)†	
		3	conventional (extensive)	
601	Germany	1	organic (biodynamic, high-input)†	1 and 4
		2	conventional (high-input)†	2 and 3
		3	organic (biodynamic, low-input)	3 and 4
		4	conventional (low-input)	
627	The	1	organic (biodynamic, continuous grazing)†	1 and 3
	Netherlands	2	conventional (daytime grazing)†	1 and 4
		3	conventional (no fresh grass)	1 and 5
		4	conventional (indoor with cut fresh grass)	
		5	conventional (continuous grazing)	

ID, Paper unique identification number (see Table S1 for references); SI, system identifier. \*Numbers refer to the SI within the same study; †Used as a standard system in the standard meta-analysis; ‡Results from these treatments were removed from the meta-analysis; §Results from these treatments were averaged and used as a standard system in the meta-analysis.

**Table S3 cont.** Production systems information for studies with more than two systems included in the meta-analysis.

ID	Location	SI	Production system as described by authors	Additional comparisons used in the sensitivity analyses 3 to 6*
629 USA		1	organic†	1 and 3
		2	conventional (no grazing)†	
		3	conventional (grazing)	
630	USA	1	organic†	1 and 3
		2	conventional (no grazing)†	
		3	conventional (grazing)	
663	Norway	1	organic (short-term grassland with timothy and red clover)†	1 and 4
	-	2	conventional (ley with timothy)†	2 and 3
		3	organic (long-term grassland with a high proportion of unsown species)	3 and 4
		4	conventional (ley with perennial ryegrass)	
664	Norway	1	organic (short-term grassland)†	1 and 4
		2	conventional (short-term grassland)†	2 and 3
		3	organic (long-term grassland)	3 and 4
		4	conventional (long-term grassland)	
692	Germany	1	organic (high-input)†	1 and 4
		2	conventional (high-input)†	2 and 3
		3	organic (low-input)	3 and 4
		4	conventional (low-input)	

ID, Paper unique identification number (see Table S1 for references); SI, system identifier. \*Numbers refer to the SI within the same study; †Used as a standard system in the standard meta-analysis; ‡Results from these treatments were removed from the meta-analysis; §Results from these treatments were averaged and used as a standard system in the meta-analysis.

**Table S3 cont.** Production systems information for studies with more than two systems included in the meta-analysis.

ID	Location	SI	Production system as described by authors	Additional comparisons used in the sensitivity analyses 3 to 6*			
723	Canada	1	organic (certified)†				
		2	conventional (global extensive, production less than 4225 L per ha fodder)§				
		3	conventional (global intensive, production more than 8336 L per ha fodder)§				
		4	conventional (extensive dairy, production less than 5719 L per cow)§				
		5	conventional (intensive dairy, production more than 7338 L per cow)§				
		6	conventional (low-input, production less than 257 kg per cow protein concentrate)§				
		7	conventional (high-input, production more than 490 kg per cow protein concentrate)§				
742	USA	1	organic†	1 and 3			
		2	conventional (no grazing)†				
		3	conventional (grazing)				
753	USA	1	organic†	1 and 3			
		2	conventional (no grazing)†				
		3	conventional (grazing)				

ID, Paper unique identification number (see Table S1 for references); SI, system identifier. \*Numbers refer to the SI within the same study; †Used as a standard system in the standard meta-analysis; ‡Results from these treatments were removed from the meta-analysis; §Results from these treatments were averaged and used as a standard system in the meta-analysis.

Table S4. Information extracted from papers and included in the database used for meta-analysis.

Information about the paper	Paper ID, authors, publication year, title, journal/publisher, type of paper (journal article, conference proceedings, conference paper, report, book chapter, thesis), corresponding author, language of publication, information about peer-review, source of paper (electronic databases, contact with authors, reference list of reviews and original publications).					
Study characteristics	Study type (CF, comparison of farms; BS, basket study; EX, controlled experiment), product, species, breed, production system description, experimental year(s), location of the study by country*.					
Data	Name of the compositional parameter, number of replicates, mean, standard error (SE), standard deviation (SD), measurement unit, data type (numeric, graphical).					

<sup>\*</sup>Country codes according ISO 3166-2 (see http://www.iso.org/iso/home/standards/country\_codes.htm)

**Table S5.** Summary of inclusion criteria used in the standard and the sensitivity analyses carried out. Results of the sensitivity analyses 2-8 are shown in the Appendix on the Newcastle University website (http://research.ncl.ac.uk/nefg/QOF)

	Data ava	ailable	Experime	ntal years	Production system	20% of studies with	
Analysis	Only papers reporting N, mean, SD/SE	All papers reporting means	One data point from one paper*	Individual year as separate data points†	Standard organic with standard conventional‡	Each organic with each conventional	the least precise treatment effects excluded
Standard§							
WM	+		+		+		
Sensitivity							
1 (UM)§		+	+		+		
2 (WM)	+			+	+		
3 (UM)		+		+	+		
4 (WM)	+		+			+	
5 (UM)		+	+			+	
6 (WM)	+			+		+	
7 (UM)		+		+		+	
8 (WM)	+		+		+		+

<sup>\*</sup>If data from more than one experimental years were presented separately in the paper, average was calculated and included in the meta-analysis; †If data from more than one experimental years were presented separately in the paper, they were analysed separately, as individual data points; ‡A pragmatic choice was made to compare standard organic with a standard conventional comparator; §Results of the standard meta-analysis and sensitivity analysis 1 are presented in the main paper; ||Sensitivity analysis was conducted to explore the robustness of the arbitrary decisions and to illustrate all effects (see Supplementary Table S3 for details and Appendix Table A1 and A2 for results). WM, weighted meta-analysis; UM, unweighted meta-analysis.

Table S6. List of composition parameters included in the meta-analysis.\*

Category	Parameters						
Major components	Ash, Casein, Fat, Lactose, Protein, Protein (whey), Solids, Solids (no-fat), $\alpha$ -lactalbumin, $\beta$ -lactoglobulin						
Fatty acids	18:1, 18:2, 18:3, 18:4, 10:0 (capric acid), 10:1 (4-cis-decenoic acid), 12:0 (lauric acid), 12:0+14:0+16:0†, 12:1 (lauroleic acid), 13:0 (tridecylic acid), 14:0 (myristic acid), 14:1 (myristoleic acid), 15:0 (pentadecanoic acid), 16:0 (palmitic acid), 16:1 (palmitoleic acid), 17:0 (heptadecanoic acid), 17:1 (heptadecenoic acid), 18:0 (stearic acid), 20:0 (arachidic acid), 22:0 (behenic acid), 24:0 (lignoceric acid), 4:0 (butyric acid), 6:0 (caproic acid), 8:0 (caprylic acid), AA (cis-5,8,11,14-20:4), ALA (cis-9,12,15-18:3), cis-11,14-20:2, cis-11-18:1 (cis-vaccenic acid), cis-11-20:1 (eicosenoic acid), cis-12-18:1, cis-13-18:1, cis-9-20:1, CLA9 (cis-9-trans-11-18:2), CLA (total), CLA10 (trans-10-cis-12-18:2), CLA (trans-11,13-18:2), CLA (trans-12,14-18:2), CLA (trans-7,9-18:2), CLA (trans-9,11-18:2), DGLA (cis-8-11-14-C20:3), DHA (cis-4,7,10,13,16,19-22:6), DPA (cis-7,10,13,16,19-22:5), EPA (cis-5,8,11,14,17-20:5), ETE (cis-11,14,17-20:3), Free fatty acids, GLA (cis-6,9,12-18:3), LA (cis-9,12-18:2), LA/ALA ratio†, Long chain FA, Medium chain FA, MUFA, n-3 FA, n-3/n-6 ratio, n-6 FA, n-6/n-3 ratio, OA (cis-9-18:1), Phytanic acid diastereomers ratio (SRR/RRR), PUFA, SFA, Short chain FA, trans-12-18:1, trans-18:1, trans-6-8-18:1, trans-9,12-18:2, trans-9-18:1 (elaidic acid), USFA, VA (trans-11-18:1), VLC n-3 PUFA (EPA+DPA+DHA)†						
N components	Urea						
Vitamins and antioxidants	2R (synthetic) isomers of $\alpha$ -tocopherol, 3R (natural) isomers of $\alpha$ -tocopherol, Carotenoids, Lutein, Vitamin A, Vitamin C, Vitamin D, Vitamin E activity, Zeaxanthin, $\alpha$ -tocopherol, $\beta$ -carotene						
Minerals and undesirable metals	Cadmium (Cd), Calcium (Ca), Cobalt (Co), Copper (Cu), Iodine (I), Iron (Fe), Lead (Pb), Magnesium (Mg), Manganese (Mn), Molybdenum (Mo), Phosphorus (P), Potassium (K), Selenium (Se), Sodium (Na), Zinc (Zn)						
Pesticides, mycotoxins and other contaminants	Aflatoxin M1, Dieldrin, Hexachlorobenzene (HCB), $\alpha$ -esachlorciclohexane ( $\alpha$ -HCH), $\gamma$ -esachlorciclohexane ( $\gamma$ -HCH)						
Other	Atherogenicity Index, Bacteria count, Dry mass, Lactoferrin, Lysozyme, Milk yield, pH, SCC, Thrombogenicity index, Titratable acidity						

<sup>\*</sup>Compounds for which number of comparisons organic vs. conventional was ≥ 3, †Calculated based on published fatty acids composition data.

Table S7. List of composition parameters excluded from the meta-analysis.\*

Category	Parameters
Major components	Butterfat, Protein (crude), Protein (true), Solids (other), Water, $\alpha$ -casein, $\beta$ -casein, $\beta$ -lactoglobulin A ( $\beta$ LgA), $\beta$ -lactoglobulin B ( $\beta$ LgB), $\kappa$ -casein
Fatty acids	9:0, 11:0, 15:1, 19:0, 20:1, 20:3, 21:0, 22:1, 22:2, 18:2 ttNMID, 23:0 (cerotic acid), 3R,7R,11R,15-phytanic acid (RRR), 3R,7R,11R,15-phytanic acid (RRR), 3S,7R,11R,15-phytanic acid (RRR), 3S,7R,11R,15-phytanic acid (SRR) (% total phytanic acid isomers), 5:0 (valeric acid), 6:0+15:1+17:0+cis-9,12,15-18:3, 7:0 (enanthic acid), ALA+CLA, ALA+GLA, Anteiso-12:0, Anteiso-13:0, Anteiso-14:0, Anteiso-15:0, Anteiso-16:0, Anteiso-17:0, Branched 15:0, Branched 17:0, Branched chain FA (total), Cis fatty acids, cis-11-22:1, cis-12:1+13:0, cis-13,16-22:2, cis-13-22:1, cis-14:1, cis-14-18:1+trans-16-18:1, cis-15-18:1, cis-15-24:1, cis-4,7,10,13,16-22:5 (total), cis-5-20:1, cis-7-10-18:1, cis-7-14:1, cis-7-16:1, cis-9,15-18:2, cis-9-16:1, cis-9-17:1 (margaroleic acid), cis-9-20:1, cis-9-trans-12-18:2, cis-9-trans-12-18:2, cLA (cis-11-trans-13/trans-11-cis-13-18:2), CLA (cis-11-trans-12/trans-10-cis-12-18:2), CLA (cis-11-trans-13/trans-11-cis-13-18:2), CLA (cis-9-trans-11/trans-9-cis-11-18:2), CLA (cis-9-trans-11-18:2) + (trans-8-cis-10-18:2) + (trans-7-cis-9-18:2), CLA (cis-9-trans-11-18:2) + (trans-8-cis-11-18:2) + (trans-11-cis-13-18:2), CLA (tra
N components	Alanine, Ammonia, Arginine, Aspartic acid, Cysteine, Glutamine, Glycine, Histidine, Isoleucine, Leucine, Lysine, Methionine, Nitrate, Nitrite, Nitrogen, Nitrogen (non-protein), Nitrogen (non-protein), Phenylalanine, Proline, Protein N (% total N), Serine, TCA-soluble nitrogen, Threonine, Tyrosine, Valine, Val-Pro-Pro (VPP) peptide, VPP + IPP peptides
Vitamins and antioxidants	Antioxidant Capacity (Trolox equivalent), Biochanin (isoflavone), Butylated hydroxytoluene (BHT) (synthetic antioxidant), Butylated hydroxytoluene (BHT) (synthetic antioxidant), Canthaxanthin, Citric acid, Coumestrol (coumestans), Daidzein, Enterodiol, Enterolactone, Formononetin, Genistein, Hippuric acid, Matairesinol, Prunetin, Riboflavin, Secoisolariciresinol, Total antioxidant status (TAS), Vitamin B1, Vitamin K, $\alpha$ -carotene, $\beta$ -carotene isomers, $\beta$ -cryptoxanthin
Minerals and undesirable metals	Aluminium (Al), Arsenic (As), Barium (Ba), Bismuth (Bi), Boron (B), Chromium (Cr), Europium (Eu), Germanium (Ge), Lithium (Li), Mercury (Hg), Minerals (total), Neodymium (Nd), Nickel (Ni), Rhenium (Re), Rhodium (Rh), Silicon (Si), Strontium (Sr), Sulfur (S), Tin (Sn), Vanadium (V)

<sup>\*</sup>Compounds for which number of comparisons organic vs. conventional was < 3.

Table S7 cont. List of composition parameters excluded from the meta-analysis.\*

# Category Pesticides, mycotoxins and other contaminants

#### **Parameters**

1,2,3,4,6,7,8-HpCDD. 1,2,3,4,6,7,8-HpCDF, 1,2,3,4,7,8,9-HpCDF, 1.2.3.4.7.8-HxCDD, 1,2,3,4,7,8-HxCDF, 1,2,3,6,7,8-HxCDD, 1,2,3,6,7,8-HxCDF, 1,2,3,7,8,9-HxCDD, 1,2,3,7,8,9-HxCDF, 1,2,3,7,8-PeCDD, 1,2,3,7,8-PeCDF, 2,3,4,6,7,8-HxCDF, 2,3,4,7,8-PeCDF, 2,3,7,8-TCDD, 2,3,7,8-TCDF, Aflatoxin, Aldrin, Chlordanes, Cis-Cis-clordane, Cyclodienes, DDE, DDT, Dioxin-like-polychlorinated clordane. Endosulfans, biphenyls. Dioxins, Dioxins + furans, Endrin, Esachlorciclohexane (HCH), Furans, H-epoxide, Heptachlor, Marker-polychlorinated biphenyls, Methoxychlor, Mirex, Non-ortho polychlorinated biphenyls (Non-ortho-PCB), o,p'DDD, o,p'DDE, o,p'DDT, Ochratoxin A, Octaclorostyrene, Organochlorine pesticides, Ortho polychlorinated biphenyls (Ortho-PCB), Ossiclordane, p,p'DDD, p,p'DDE, p,p'DDT, Pesticide residues, Polybrominated diphenyl ethers (PBDE), Polychlorinated biphenyl 101 (PCB 101), Polychlorinated biphenyl 105 (PCB 105), Polychlorinated biphenyl 114 (PCB 114), Polychlorinated biphenyl 118 (PCB 118), Polychlorinated biphenyl 123 (PCB 123), Polychlorinated biphenyl 126 (PCB 126), Polychlorinated biphenyl 138 (PCB 138), Polychlorinated biphenyl 153 (PCB 153), Polychlorinated biphenyl 156 (PCB 156), Polychlorinated biphenyl 157 (PCB 157), Polychlorinated biphenyl 167 (PCB 167), Polychlorinated biphenyl 169 (PCB 169), Polychlorinated biphenyl 180 (PCB 180), Polychlorinated biphenyl 189 (PCB 189), Polychlorinated biphenyl 28 (PCB 28), Polychlorinated biphenyl 52 (PCB 52), Polychlorinated biphenyl 77 (PCB 77), Polychlorinated biphenyl 81 (PCB 81), Polychlorinated biphenyls (PCB), Polychlorinated Biphenyls toxicity equivalents Quintozene, Trans-clordane, Trans-clordene, Trans-nonachlor, (TEQ-PCB). WHO-Toxic Equivalents (TEQ),  $\alpha+\beta$ -esachlorciclohexane ( $\alpha+\beta$ -HCH),  $\alpha$ -endosulfan, β-endosulfan, β-esachlorciclohexane (β-HCH), Δ-esachlorciclohexane (Δ-HCH)

#### Volatile compounds Acetone, Ether extract

#### Other

Acidity, Alcohol stability, Bovine serum albumin (BSA), Bovine somatotropin, Coliforms bacteria, Equol, Estradiol, Estrone (E1), Hypocholesterolemic/hypercholesterolemic FA ratio, Ile-Pro-Pro (IPP) peptide, Immunoglobulin A (IgA), Immunoglobulin G (IgG), Immunoglobulin M (IgM), Insulin-like growth factor-1 (IGF-1), Lactate, Lactic acid, Lactoperoxidase, Lymphocyte stimulation index (in vitro), Plate loop count, Progesterone, Sodium chloride (NaCl), Spontaneous lymphocyte activity (in vitro), Stable carbon isotope 13C,  $\Delta$ -9 desaturase 14:1/14:0 activity index,  $\Delta$ -9 desaturase 16:1/16:0 activity index,  $\Delta$ -9 desaturase CLA (cis-9-trans-11-18:2) / VA activity index

<sup>\*</sup>Compounds for which number of comparisons organic vs. conventional was < 3.

# 2. ADDITIONAL RESULTS

**Table S8.** Basic information/statistics on the publications/data used for meta-analyses of composition parameters included in Fig. 2 and 3 in the main paper.

					N	lumber of co	mparisons reporting that concentrations were					
			Total sai	mple size*	Numerical	ly higher in		Significan	tly higher in	Not		
Parameter	Studies	n	ORG	CONV	ORG	CONV	Identical	ORG†	CONV‡	significantly different§		
Milk yield	81	81	4237	23587	8	73	0	2	29	9		
SFA	32	33	390	384	16	17	0	3	3	16		
12:0 (lauric acid)	17	17	260	250	8	9	0	7	3	4		
14:0 (myristic acid)	18	18	265	255	11	7	0	7	2	6		
16:0 (palmitic acid)	20	20	279	269	7	13	0	4	6	7		
MUFA	30	31	365	360	13	18	0	2	9	10		
OA (cis-9-18:1)	16	16	252	242	8	8	0	3	4	6		
VA (trans-11-18:1)	18	18	219	266	18	0	0	9	0	4		
PUFA	29	30	595	581	25	4	1	11	1	9		
CLA (total)	18	19	159	141	17	2	0	4	0	6		
CLA9 (cis-9-trans-11-18:2)	20	20	557	590	19	1	0	7	0	5		
CLA10 (trans-10-cis-12-18:2)	7	7	109	120	4	0	2	1	0	4		
n-3 FA	19	20	289	281	20	0	0	13	0	1		
ALA (cis-9,12,15-18:3)	33	34	678	698	34	0	0	17	0	3		
EPA (cis-5,8,11,14,17-20:5)	13	14	287	281	13	0	1	9	0	2		
DPA (cis-7,10,13,16,19-22:5)	8	8	198	192	8	0	0	6	0	2		
DHA (cis-4,7,10,13,16,19-22:6)	6	6	187	181	4	0	2	2	0	3		
VLC n-3 PUFA∥	5	5	175	169	5	0	0	0	0	0		

n, numbers of data points (comparisons) included in the meta-analysis; ORG, organic samples; CONV, conventional samples; SFA, saturated fatty acids; MUFA, monounsaturated fatty acids; OA, oleic acid; VA, vaccenic acid; PUFA, polyunsaturated fatty acids; FA, fatty acids; CLA, conjugated linoleic acid; ALA, α-linolenic acid; EPA, eicosapentaenoic acid; DPA, docosapentaenoic acid; VLC n-3 PUFA, very long chain n-3 PUFA (EPA+DPA+DHA). \*Total number of samples analysed in different publications; †The number of comparisons in which statistically significant difference was found with higher level in ORG; ‡The number of comparisons in which statistically significant difference was no significant difference between ORG and CONV; ||Calculated based on published fatty acids composition data.

**Table S8 cont.** Basic information/statistics on the publications/data used for meta-analyses of composition parameters included in Fig. 2 and 3 in the main paper.

					N	lumber of co	mparisons re <sub>l</sub>	parisons reporting that concentrations were				
			Total sample size*		Numerically higher in			Significantly higher in		Not		
Parameter	Studies	n	ORG	CONV	ORG	CONV	Identical	ORG†	CONV‡	<ul><li>significantly different§</li></ul>		
n-6 FA	19	20	545	526	8	11	1	3	4	5		
LA (cis-9,12-18:2)	22	22	311	323	7	15	0	4	7	6		
AA (cis-5,8,11,14-20:4)	9	9	194	188	0	7	2	0	6	3		
LA/ALA ratio∥	19	19	269	285	0	19	0	0	0	0		
n-6/n-3 ratio	22	23	308	304	0	23	0	0	9	3		
n-3/n-6 ratio	23	24	310	307	23	1	0	9	0	0		
α-tocopherol	16	17	123	147	12	4	1	3	0	4		
Carotenoids	4	5	38	60	2	3	0	1	0	2		
β-carotene	13	14	129	159	8	5	1	3	1	4		
Lutein	5	6	38	60	5	1	0	2	0	2		
Zeaxanthin	5	6	38	60	5	1	0	3	1	0		
lodine (I)	7	7	194	172	0	7	0	0	4	1		
Iron (Fe)	9	9	85	67	6	3	0	2	0	2		
Selenium (Se)	8	8	100	85	2	6	0	0	1	2		
Urea	11	11	208	217	4	7	0	0	2	6		
SCC	47	47	3012	18429	32	15	0	4	3	18		

n, numbers of data points (comparisons) included in the meta-analysis; ORG, organic samples; CONV, conventional samples; FA, fatty acids; LA, linoleic acid; AA, arachidonic acid; ALA, α-linolenic acid; SCC, somatic cell count. \*The number of comparisons in which statistically significant difference was found with higher level in ORG; †The number of comparisons in which statistically significant difference was found with higher level in CONV; ‡The number of comparisons in which there was no significant difference between ORG and CONV; §Calculated based on published fatty acids composition data.

**Table S9.** Mean percentage differences (MPD) and confidence intervals (CI) calculated using the data included in standard meta-analyses and sensitivity analysis 1 of composition parameters shown in Fig. 2 and 3 of the main paper (MPDs are also shown as symbols in Fig. 2).

	St	andard m	eta-analysis	Sensitivity analysis 1				
Parameter	n	MPD*	95% CI	n	MPD*	95% CI		
Milk yield	32	-22.49	-30.47, -14.52	81	-19.57	-23.62, -15.52		
SFA	19	-0.69	-2.24, 0.86	33	-0.80	-1.96, 0.37		
12:0 (lauric acid)	11	-3.59	-10.22, 3.03	17	-1.98	-8.12, 4.16		
14:0 (myristic acid)	12	1.02	-2.60, 4.63	18	1.57	-1.60, 4.74		
16:0 (palmitic acid)	14	-4.65	-8.45, -0.85	20	-3.74	-6.81, -0.67		
MUFA	19	1.20	-3.13, 5.53	31	-0.15	-3.34, 3.04		
OA (cis-9-18:1)	10	2.78	-3.32, 8.88	16	1.41	-3.29, 6.10		
VA (trans-11-18:1)	12	65.91	19.70, 112.12	18	58.07	27.01, 89.12		
PUFA	19	7.30	-0.73, 15.34	30	14.78	7.05, 22.51		
CLA (total)	11	41.13	14.19, 68.08	19	47.47	20.78, 74.16		
CLA9 (cis-9-trans-11-18:2)	14	23.89	8.39, 39.39	20	34.36	17.93, 50.80		
CLA10 (trans-10-cis-12-18:2)	3	28.24	-20.92, 77.40	7	34.96	2.94, 66.98		
n-3 FA	12	55.67	37.68, 73.66	20	60.14	45.07, 75.20		
ALA (cis-9,12,15-18:3)	21	68.62	53.04, 84.20	34	78.66	66.04, 91.29		
EPA (cis-5,8,11,14,17-20:5)	8	67.14	32.35, 101.94	14	66.34	39.86, 92.82		
DPA (cis-7,10,13,16,19-22:5)	5	44.83	18.23, 71.44	8	38.23	20.57, 55.89		
DHA (cis-4,7,10,13,16,19-22:6)	3	21.48	-3.71, 46.67	6	194.07	-89.14, 477.29		
VLC n-3 PUFA†	-	-	-	5	57.16	27.25, 87.07		

*n*, number of data points included in the comparison; MPD, mean percentage difference; SFA, saturated fatty acids; MUFA, monounsaturated fatty acids; OA, oleic acid; VA, vaccenic acid; PUFA, polyunsaturated fatty acids; FA, fatty acids; CLA, conjugated linoleic acid; ALA, α-linolenic acid; EPA, eicosapentaenoic acid; DPA, docosapentaenoic acid; DHA, docosahexaenoic acid; VLC n-3 PUFA, very long chain n-3 PUFA (EPA+DPA+DHA). \*Magnitude of difference between organic (ORG) and conventional (CONV) samples (value <0 indicate higher concentration in ORG); †Calculated based on published fatty acids composition data.

**Table S9 cont.** Mean percentage differences (MPD) and confidence intervals (CI) calculated using the data included in standard meta-analyses and sensitivity analysis 1 of composition parameters shown in Fig. 2 and 3 of the main paper (MPDs are also shown as symbols in Fig. 2).

	S	Standard m	eta-analysis	Sensitivity analysis 1					
Parameter	n	MPD*	95% CI	n	MPD*	95% CI			
n-6 FA	12	-4.03	-13.83, 5.76	20	-1.50	-10.62, 7.61			
LA (cis-9,12-18:2)	12	-14.40	-29.51, 0.71	22	-4.82	-15.27, 5.64			
AA (cis-5,8,11,14-20:4)	5	-24.15	-41.00, -7.30	9	-20.58	-30.83, -10.32			
LA/ALA ratio†	-	-	-	19	-93.34	-116.41, -70.28			
n-6/n-3 ratio	7	-71.16	-122.01, -20.31	23	-72.07	-92.86, -51.29			
n-3/n-6 ratio	5	72.21	36.08, 108.35	24	64.95	44.22, 85.67			
α-tocopherol	9	12.98	0.51, 25.45	17	11.68	2.52, 20.84			
Carotenoids	5	31.83	-37.01, 100.66	5	31.83	-37.01, 100.66			
β-carotene	7	0.64	-14.55, 15.82	14	27.79	-2.40, 57.97			
Lutein	3	12.71	-46.12, 71.54	6	104.08	-33.66, 241.82			
Zeaxanthin	-	-	-	6	38.99	1.43, 76.55			
lodine (I)	6	-73.85	-115.19, -32.5	7	-73.08	-108.05, -38.10			
Iron (Fe)	8	20.18	-0.10, 40.46	9	16.59	-2.63, 35.81			
Selenium (Se)	4	-21.42	-48.93, 6.09	8	-28.06	-69.25, 13.13			
Urea	7	-9.67	-24.70, 5.36	11	-8.75	-19.64, 2.14			
SCC	20	8.19	-12.98, 29.36	47	1.15	-22.52, 24.82			

n, number of data points included in the comparison; MPD, mean percentage difference; FA, fatty acids; LA, linoleic acid; AA, arachidonic acid; ALA, α-linolenic acid; SCC, somatic cell count. \*Magnitude of difference between organic (ORG) and conventional (CONV) samples (value <0 indicate higher concentration in CONV, value >0 indicate higher concentration in ORG); †Calculated based on published fatty acids composition data.

**Table S10.** Mean values and confidence intervals (CI) calculated using the data for all papers reporting means of composition parameters shown in Fig. 2 and 3 of the main paper.

				Organic		onventional	
Parameter	Unit	n	Mean	95% CI	Mean	95% CI	
Milk yield*	kg/cow/day	51	18.76	17.49, 20.03	22.53	20.99, 24.06	
Milk yield*	kg/cow/lactation	16	6451	5976, 6926	7550	6969, 8132	
SFA	mg/g FA	32	678.41	665.44, 691.39	683.82	669.78, 697.85	
12:0 (lauric acid)	mg/g FA	17	33.32	29.93, 36.70	33.79	30.75, 36.83	
14:0 (myristic acid)	mg/g FA	18	113.08	106.61, 119.55	111.23	105.60, 116.85	
16:0 (palmitic acid)	mg/g FA	20	304.35	289.80, 318.90	315.14	300.57, 329.71	
MUFA	mg/g FA	30	271.96	261.46, 282.46	272.25	262.79, 281.71	
OA (cis-9-18:1)	mg/g FA	16	225.00	205.20, 244.80	222.38	202.05, 242.71	
VA (trans-11-18:1)	mg/g FA	18	23.82	20.57, 27.08	16.30	14.02, 18.58	
PUFA	mg/g FA	29	41.42	37.57, 45.26	36.31	33.48, 39.14	
CLA (total)	mg/g FA	18	9.72	8.00, 11.43	6.98	5.55, 8.41	
CLA9 (cis-9-trans-11-18:2)	mg/g FA	20	8.66	6.87, 10.46	6.71	5.17, 8.25	
CLA10 (trans-10-cis-12-18:2)	mg/g FA	7	0.55	0.16, 0.94	0.38	0.15, 0.62	
n-3 FA	mg/g FA	19	10.22	9.04, 11.41	6.69	5.53, 7.84	
ALA (cis-9,12,15-18:3)	mg/g FA	33	7.73	7.02, 8.43	4.38	3.96, 4.80	
EPA (cis-5,8,11,14,17-20:5)	mg/g FA	13	0.87	0.72, 1.02	0.56	0.45, 0.66	
DPA (cis-7,10,13,16,19-22:5)	mg/g FA	8	1.02	0.85, 1.18	0.76	0.59, 0.93	
DHA (cis-4,7,10,13,16,19-22:6)	mg/g FA	6	0.29	0.00, 0.58	0.09	0.05, 0.13	
VLC n-3 PUFA†	mg/g FA	5	2.10	1.68, 2.52	1.38	1.04, 1.71	

n, number of data points included in the comparison; MPD, mean percentage difference; SFA, saturated fatty acids; MUFA, monounsaturated fatty acids; OA, oleic acid; VA, vaccenic acid; PUFA, polyunsaturated fatty acids; FA, fatty acids; CLA, conjugated linoleic acid; ALA, α-linolenic acid; EPA, eicosapentaenoic acid; DPA, docosapentaenoic acid; DHA, docosahexaenoic acid; VLC n-3 PUFA, very long chain n-3 PUFA (EPA+DPA+DHA). \*Data for energy-, fat-, protein- corrected milk yield and milk solids yield were removed from calculations; †Calculated based on published fatty acids composition data.

**Table S10 cont.** Mean values and confidence intervals (CI) calculated using the data for all papers reporting means of composition parameters shown in Fig. 2 and 3 of the main paper.

				Organic	Co	onventional	
Parameter	Unit	n	Mean	95% CI	Mean	95% CI	
n-6 FA	mg/g FA	19	22.45	20.28, 24.61	22.79	20.47, 25.1	
LA (cis-9,12-18:2)	mg/g FA	22	19.33	17.93, 20.73	20.63	18.15, 23.1	
AA (cis-5,8,11,14-20:4)	mg/g FA	9	1.03	0.88, 1.18	1.24	1.06, 1.41	
LA/ALA ratio†	-	19	2.76	1.95, 3.56	4.95	4.02, 5.88	
n-6/n-3 ratio	-	22	3.56	1.9, 5.23	5.42	3.42, 7.42	
n-3/n-6 ratio	-	23	0.42	0.34, 0.5	0.26	0.2, 0.31	
α-tocopherol	μg/g fat	16	21.85	17.55, 26.15	20.13	16, 24.26	
Carotenoids	μg/g fat	4	6.70	4.26, 9.15	6.75	2.89, 10.61	
β-carotene	μg/g fat	13	5.37	4.3, 6.45	4.78	3.56, 5.99	
Lutein	μg/g fat	5	0.56	0.36, 0.76	0.47	0.11, 0.82	
Zeaxanthin	μg/g fat	5	0.23	0, 0.47	0.24	-0.08, 0.56	
lodine (I)	μg/L	7	147.32	87.65, 207	247.63	153.04, 342.22	
Iron (Fe)	mg/kg	9	1.03	0.38, 1.68	0.98	0.26, 1.71	
Selenium (Se)	μg/kg	8	13.84	11.25, 16.42	17.61	10.85, 24.37	
Urea*	mg/kg	10	218.97	205.65, 232.3	237.30	210.29, 264.3	
SCC	cells/ml ×10 <sup>3</sup>	47	218.62	177.22, 260.01	211.06	164.87, 257.25	

n, number of data points included in the comparison; MPD, mean percentage difference; FA, fatty acids; LA, linoleic acid; AA, arachidonic acid; ALA, α-linolenic acid; SCC, somatic cell count. \*One outlying value (1000 times greater than other values) was removed; †Calculated based on published fatty acids composition data.

**Table S11.** Meta-analysis results for addition composition parameters for which significant differences were detected by the standard meta-analysis or one of the sensitivity analyses (see also Appendix Table A1 and A2 for results).

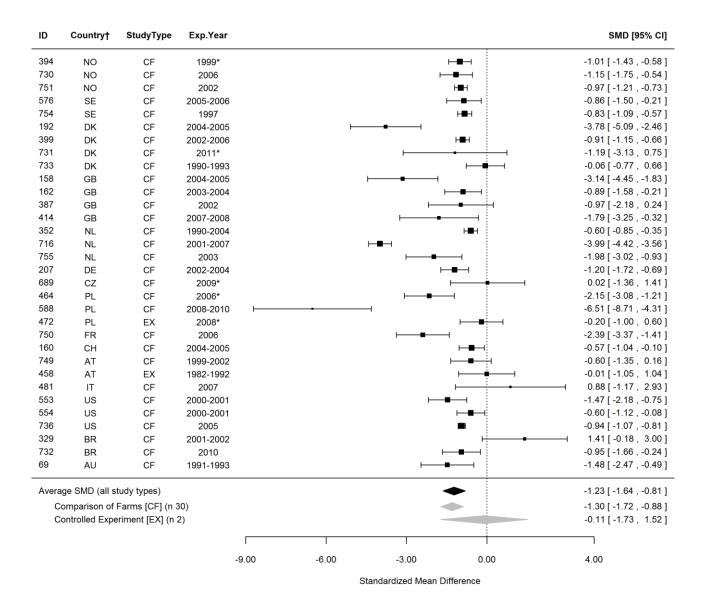
	Standard meta-analysis								Sensitivity analysis 1					
Parameter	n	SMD	95% CI	<b>P</b> *	Heterogen.†	MPD‡	95% CI	n	Ln ratio§	<b>P</b> *	MPD‡	95% CI		
Fat	31	-0.29	-0.63, 0.05	0.092	Yes (85%)	-1.37	-3.66, 0.91	58	4.60	0.329	-0.45	-2.32, 1.43		
Protein	29	-0.17	-0.55, 0.21	0.368	Yes (88%)	-0.24	-1.80, 1.33	56	4.60	0.146	-0.64	-1.84, 0.56		
Solids	8	0.64	-0.23, 1.52	0.149	Yes (86%)	1.05	-0.45, 2.55	13	4.62	0.022	1.50	0.11, 2.89		
Solids (no-fat)	4	0.24	-0.03, 0.51	0.083	No (0%)	1.37	-0.75, 3.49	7	4.62	0.094	1.08	-0.30, 2.47		
Free fatty acids	-	-	-	-	-	-	-	3	4.55	0.247	-5.91	-13.97, 2.15		
8:0 (caprylic acid)	9	-0.03	-0.64, 0.59	0.936	Yes (81%)	-1.44	-7.56, 4.68	16	4.64	0.123	3.64	-2.42, 9.70		
15:0 (pentadecanoic acid)	8	1.61	-0.39, 3.60	0.115	Yes (98%)	7.15	-0.26, 14.56	13	4.70	0.002	10.24	5.09, 15.39		
17:0 (heptadecanoic acid)	9	0.72	-0.45, 1.89	0.226	Yes (95%)	9.71	-2.09, 21.52	11	4.69	0.010	9.87	0.26, 19.48		
20:0 (arachidic acid)	4	0.73	-0.76, 2.22	0.336	Yes (96%)	13.64	-2.34, 29.61	9	4.70	0.042	10.72	0.40, 21.05		
SRR/RRR	3	-3.27	-6.81, 0.28	0.071	Yes (93%)	-269.48	-552.49, 13.53	4	3.63	0.064	-216.60	-441.96, 8.76		
22:0 (behenic acid)	3	1.27	-0.85, 3.39	0.239	Yes (94%)	30.88	-7.82, 69.59	7	4.75	0.158	17.70	-12.19, 47.59		
24:0 (lignoceric acid)	-	-	-	-	-	-	-	5	4.78	0.065	20.84	2.57, 39.11		

n, number of data points included in the comparison; SMD, standardised mean difference; MPD, mean percentage difference; SRR/RRR, Phytanic acid diastereomers ratio. \*P value <0.05 indicates significance of the difference in composition between organic and conventional milk; †Heterogeneity and the  $I^2$  Statistic; ‡Magnitude of difference between organic (ORG) and conventional (CONV) samples (value <0 indicate higher concentration in ORG); §Ln ratio = Ln(ORG/CONV × 100%).

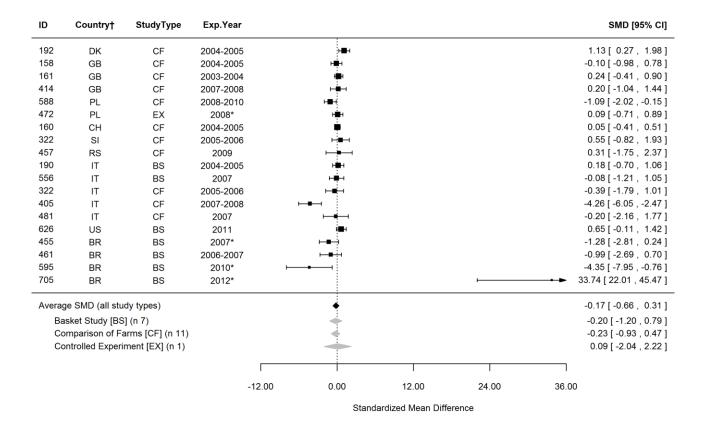
**Table S11 cont.** Meta-analysis results for addition composition parameters for which significant differences were detected by the standard meta-analysis or one of the sensitivity analyses (see also Appendix Table A1 and A2 for results).

	Standard meta-analysis							Sensitivity analysis 1					
Parameter	n	SMD	95% CI	<b>P</b> *	Heterogen.†	MPD‡	95% CI	n	Ln ratio§	<b>P</b> *	MPD‡	95% CI	
trans-18:1	4	0.39	-0.4, 1.18	0.337	Yes (63%)	50.43	-24.94, 125.80	6	4.94	0.047	49.36	-0.64, 99.37	
cis-9-20:1	-	-	-	-	-	-	-	3	4.84	0.247	29.26	-7.76, 66.27	
DGLA (cis-8-11-14-C20:3)	-	-	-	-	-	-	-	4	4.40	0.122	-23.89	-40.50, -7.28	
GLA (cis-6,9,12-18:3)	4	0.20	-0.19, 0.59	0.311	No (9%)	741.67	-605.31, 2088.65	7	5.29	0.032	430.60	-344.65, 1205.84	
18:4	-	-	-	-	-	-	-	3	4.99	0.251	68.89	-59.65, 197.43	
2R	-	-	-	-	-	-	-	5	4.27	0.062	-46.38	-86.65, -6.11	
3R	-	-	-	-	-	-	-	6	4.81	0.032	24.75	1.59, 47.90	
Vitamin A	4	-2.59	-7.81, 2.63	0.331	Yes (99%)	-56.18	-155.88, 43.53	10	4.43	0.019	-27.31	-67.22, 12.60	
Copper (Cu)	8	-0.57	-1.16, 0.02	0.060	Yes (60%)	-17.26	-28.43, -6.10	10	4.50	0.049	-12.37	-25.04, 0.30	
Potassium (K)	4	0.30	-0.02, 0.62	0.063	No (0%)	4.49	1.35, 7.62	7	4.63	0.091	2.30	-0.34, 4.94	

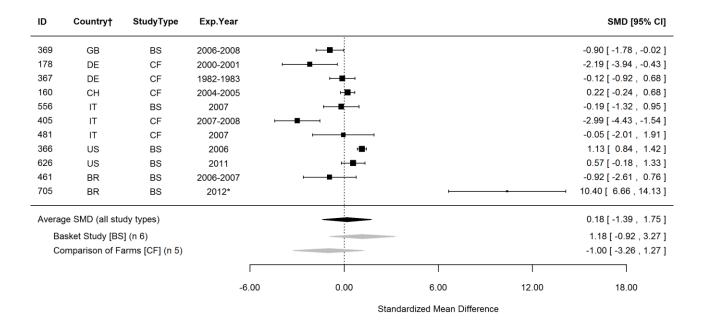
n, number of data points included in the comparison; SMD, standardised mean difference; MPD, mean percentage difference; DGLA, dihomo-γ-linolenic acid; GLA, γ-linolenic acid; 2R, synthetic isomers of α-tocopherol; 3R, natural isomers of α-tocopherol. \*P value <0.05 indicates significance of the difference in composition between organic and conventional milk; †Heterogeneity and the  $I^2$  Statistic; ‡Magnitude of difference between organic (ORG) and conventional (CONV) samples (value <0 indicate higher concentration in ORG); §Ln ratio = Ln(ORG/CONV × 100%).



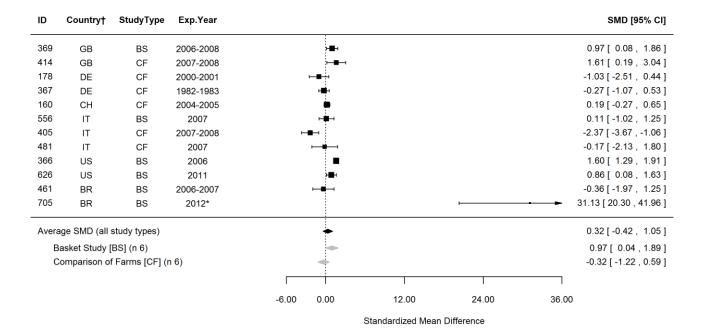
**Figure S3.** Forest plot showing the results of studies examining the milk yield in organic and conventional bovine milk. The figure shows the standardised mean differences (SMDs) with 95% confidence intervals, for studies included in standard meta-analysis. The estimated average SMD for all studies and SMDs for different study types are indicated at the bottom of the figure. Sign of the SMD indicates if the analysed parameter is higher (+) or lower (-) in organic milk. ID, Paper unique identification number (see supplementary Table S1 for references); CF, comparison of farms, BS, basket study, EX, controlled experiment. \*No information about the experimental year (estimated as publication year -2), †Country codes according ISO 3166-2 (see http://www.iso.org/iso/home/standards/country\_codes.htm).



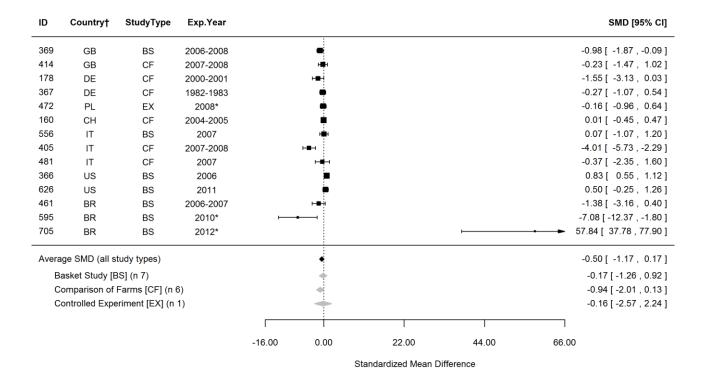
**Figure S4.** Forest plot showing the results of studies examining the saturated fatty acids (SFA) in organic and conventional bovine milk. The figure shows the standardised mean differences (SMDs) with 95% confidence intervals, for studies included in standard meta-analysis. The estimated average SMD for all studies and SMDs for different study types are indicated at the bottom of the figure. Sign of the SMD indicates if the analysed parameter is higher (+) or lower (-) in organic milk. ID, Paper unique identification number (see supplementary Table S1 for references); CF, comparison of farms, BS, basket study, EX, controlled experiment. \*No information about the experimental year (estimated as publication year -2), †Country codes according ISO 3166-2 (see <a href="http://www.iso.org/iso/home/standards/country\_codes.htm">http://www.iso.org/iso/home/standards/country\_codes.htm</a>).



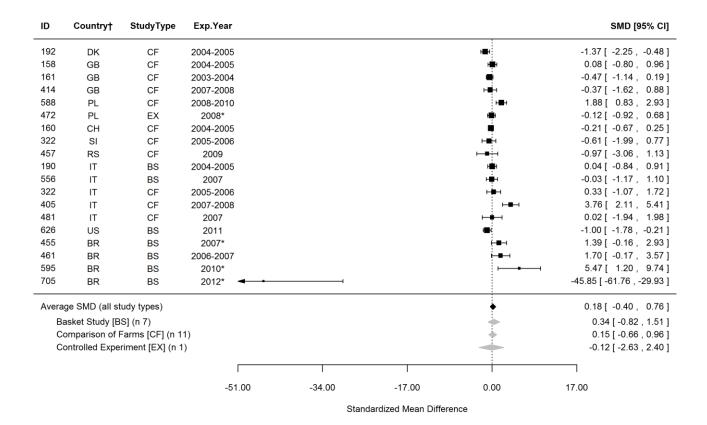
**Figure S5.** Forest plot showing the results of studies examining the 12:0 fatty acid (lauric acid) in organic and conventional bovine milk. The figure shows the standardised mean differences (SMDs) with 95% confidence intervals, for studies included in standard meta-analysis. The estimated average SMD for all studies and SMDs for different study types are indicated at the bottom of the figure. Sign of the SMD indicates if the analysed parameter is higher (+) or lower (-) in organic milk. ID, Paper unique identification number (see supplementary Table S1 for references); CF, comparison of farms, BS, basket study, EX, controlled experiment. \*No information about the experimental year (estimated as publication year -2), †Country codes according ISO 3166-2 (see <a href="http://www.iso.org/iso/home/standards/country\_codes.htm">http://www.iso.org/iso/home/standards/country\_codes.htm</a>).



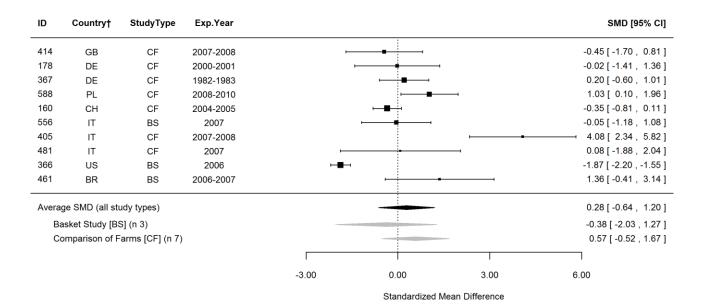
**Figure S6.** Forest plot showing the results of studies examining the 14:0 fatty acid (myristic acid) in organic and conventional bovine milk. The figure shows the standardised mean differences (SMDs) with 95% confidence intervals, for studies included in standard meta-analysis. The estimated average SMD for all studies and SMDs for different study types are indicated at the bottom of the figure. Sign of the SMD indicates if the analysed parameter is higher (+) or lower (-) in organic milk. ID, Paper unique identification number (see supplementary Table S1 for references); CF, comparison of farms, BS, basket study, EX, controlled experiment. \*No information about the experimental year (estimated as publication year -2), †Country codes according ISO 3166-2 (see <a href="http://www.iso.org/iso/home/standards/country\_codes.htm">http://www.iso.org/iso/home/standards/country\_codes.htm</a>).



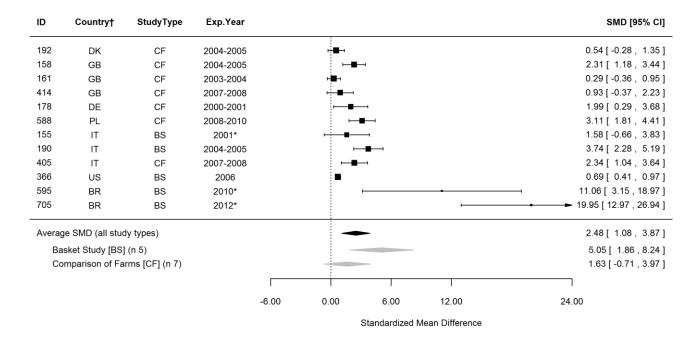
**Figure S7.** Forest plot showing the results of studies examining the 16:0 fatty acid (palmitic acid) in organic and conventional bovine milk. The figure shows the standardised mean differences (SMDs) with 95% confidence intervals, for studies included in standard meta-analysis. The estimated average SMD for all studies and SMDs for different study types are indicated at the bottom of the figure. Sign of the SMD indicates if the analysed parameter is higher (+) or lower (-) in organic milk. ID, Paper unique identification number (see supplementary Table S1 for references); CF, comparison of farms, BS, basket study, EX, controlled experiment. \*No information about the experimental year (estimated as publication year -2), †Country codes according ISO 3166-2 (see <a href="http://www.iso.org/iso/home/standards/country\_codes.htm">http://www.iso.org/iso/home/standards/country\_codes.htm</a>).



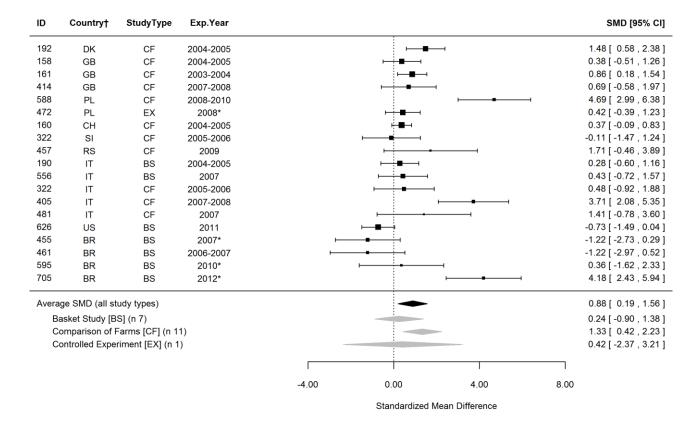
**Figure S8.** Forest plot showing the results of studies examining the monounsaturated fatty acids (MUFA) in organic and conventional bovine milk. The figure shows the standardised mean differences (SMDs) with 95% confidence intervals, for studies included in standard meta-analysis. The estimated average SMD for all studies and SMDs for different study types are indicated at the bottom of the figure. Sign of the SMD indicates if the analysed parameter is higher (+) or lower (-) in organic milk. ID, Paper unique identification number (see supplementary Table S1 for references); CF, comparison of farms, BS, basket study, EX, controlled experiment. \*No information about the experimental year (estimated as publication year -2), †Country codes according ISO 3166-2 (see <a href="http://www.iso.org/iso/home/standards/country\_codes.htm">http://www.iso.org/iso/home/standards/country\_codes.htm</a>).



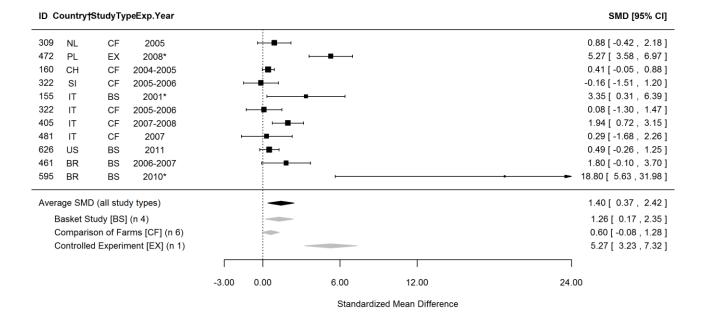
**Figure S9.** Forest plot showing the results of studies examining the oleic fatty acid (*cis*-9-18:1, OA) in organic and conventional bovine milk. The figure shows the standardised mean differences (SMDs) with 95% confidence intervals, for studies included in standard meta-analysis. The estimated average SMD for all studies and SMDs for different study types are indicated at the bottom of the figure. Sign of the SMD indicates if the analysed parameter is higher (+) or lower (-) in organic milk. ID, Paper unique identification number (see supplementary Table S1 for references); CF, comparison of farms, BS, basket study, EX, controlled experiment. \*No information about the experimental year (estimated as publication year -2), †Country codes according ISO 3166-2 (see <a href="http://www.iso.org/iso/home/standards/country\_codes.htm">http://www.iso.org/iso/home/standards/country\_codes.htm</a>).



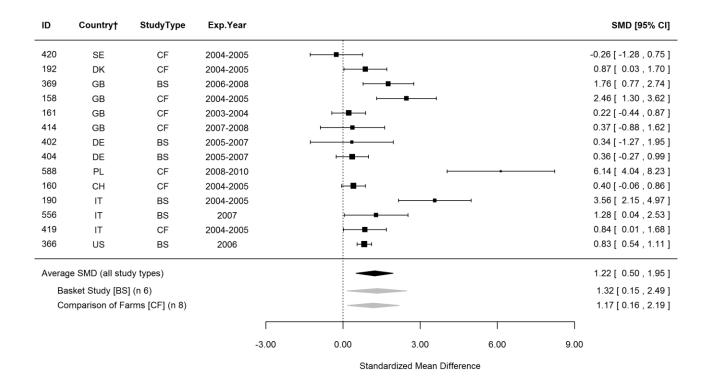
**Figure S10.** Forest plot showing the results of studies examining the vaccenic fatty acid (*trans*-11-18:1, VA) in organic and conventional bovine milk. The figure shows the standardised mean differences (SMDs) with 95% confidence intervals, for studies included in standard meta-analysis. The estimated average SMD for all studies and SMDs for different study types are indicated at the bottom of the figure. Sign of the SMD indicates if the analysed parameter is higher (+) or lower (-) in organic milk. ID, Paper unique identification number (see supplementary Table S1 for references); CF, comparison of farms, BS, basket study, EX, controlled experiment. \*No information about the experimental year (estimated as publication year -2), †Country codes according ISO 3166-2 (see <a href="http://www.iso.org/iso/home/standards/country\_codes.htm">http://www.iso.org/iso/home/standards/country\_codes.htm</a>).



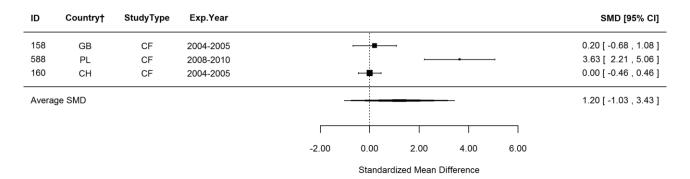
**Figure S11.** Forest plot showing the results of studies examining the polyunsaturated fatty acids (PUFA) in organic and conventional bovine milk. The figure shows the standardised mean differences (SMDs) with 95% confidence intervals, for studies included in standard meta-analysis. The estimated average SMD for all studies and SMDs for different study types are indicated at the bottom of the figure. Sign of the SMD indicates if the analysed parameter is higher (+) or lower (-) in organic milk. ID, Paper unique identification number (see supplementary Table S1 for references); CF, comparison of farms, BS, basket study, EX, controlled experiment. \*No information about the experimental year (estimated as publication year -2), †Country codes according ISO 3166-2 (see <a href="http://www.iso.org/iso/home/standards/country\_codes.htm">http://www.iso.org/iso/home/standards/country\_codes.htm</a>).



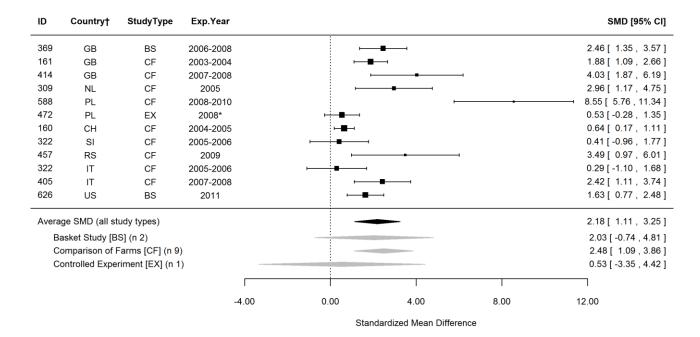
**Figure S12.** Forest plot showing the results of studies examining the total conjugated linoleic fatty acids (CLA total) in organic and conventional bovine milk. The figure shows the standardised mean differences (SMDs) with 95% confidence intervals, for studies included in standard meta-analysis. The estimated average SMD for all studies and SMDs for different study types are indicated at the bottom of the figure. Sign of the SMD indicates if the analysed parameter is higher (+) or lower (-) in organic milk. ID, Paper unique identification number (see supplementary Table S1 for references); CF, comparison of farms, BS, basket study, EX, controlled experiment. \*No information about the experimental year (estimated as publication year -2), †Country codes according ISO 3166-2 (see <a href="http://www.iso.org/iso/home/standards/country\_codes.htm">http://www.iso.org/iso/home/standards/country\_codes.htm</a>).



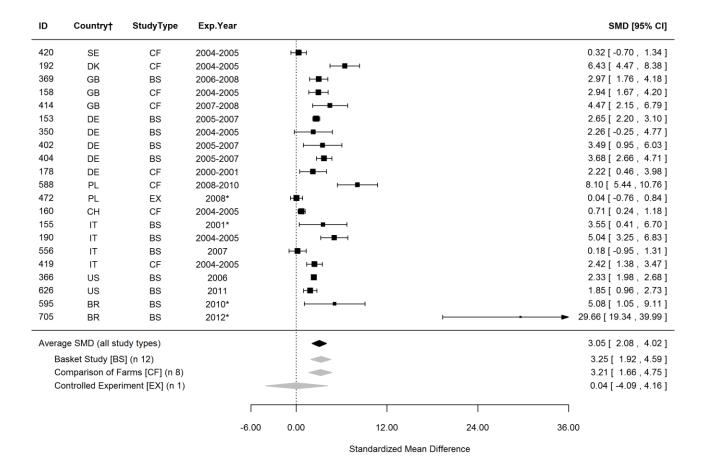
**Figure S13.** Forest plot showing the results of studies examining the *cis*-9-*trans*-11-18:2 conjugated linoleic fatty acids (CLA) in organic and conventional bovine milk. The figure shows the standardised mean differences (SMDs) with 95% confidence intervals, for studies included in standard meta-analysis. The estimated average SMD for all studies and SMDs for different study types are indicated at the bottom of the figure. Sign of the SMD indicates if the analysed parameter is higher (+) or lower (-) in organic milk. ID, Paper unique identification number (see supplementary Table S1 for references); CF, comparison of farms, BS, basket study, EX, controlled experiment. \*No information about the experimental year (estimated as publication year -2), †Country codes according ISO 3166-2 (see *http://www.iso.org/iso/home/standards/country\_codes.htm*).



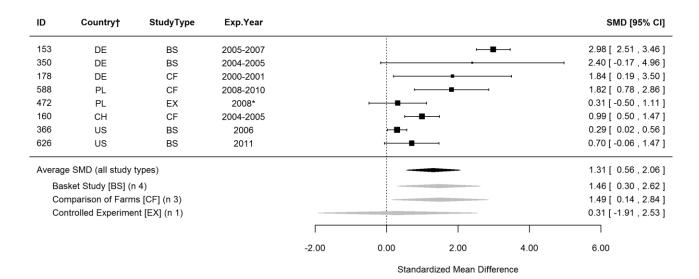
**Figure S14.** Forest plot showing the results of studies examining the *trans*-10-*cis*-12-18:2 conjugated linoleic fatty acids (CLA) in organic and conventional bovine milk. The figure shows the standardised mean differences (SMDs) with 95% confidence intervals, for studies included in standard meta-analysis. The estimated average SMD for all studies and SMDs for different study types are indicated at the bottom of the figure. Sign of the SMD indicates if the analysed parameter is higher (+) or lower (-) in organic milk. ID, Paper unique identification number (see supplementary Table S1 for references); CF, comparison of farms, BS, basket study, EX, controlled experiment. \*No information about the experimental year (estimated as publication year -2), †Country codes according ISO 3166-2 (see *http://www.iso.org/iso/home/standards/country\_codes.htm*).



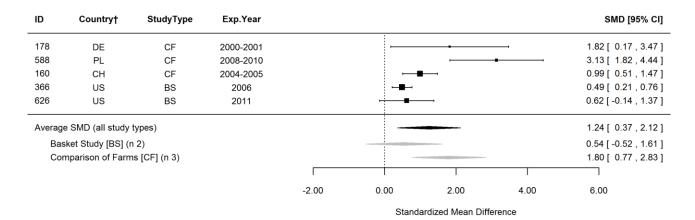
**Figure S15.** Forest plot showing the results of studies examining the omega-3 fatty acids (*n*-3) in organic and conventional bovine milk. The figure shows the standardised mean differences (SMDs) with 95% confidence intervals, for studies included in standard meta-analysis. The estimated average SMD for all studies and SMDs for different study types are indicated at the bottom of the figure. Sign of the SMD indicates if the analysed parameter is higher (+) or lower (-) in organic milk. ID, Paper unique identification number (see supplementary Table S1 for references); CF, comparison of farms, BS, basket study, EX, controlled experiment. \*No information about the experimental year (estimated as publication year -2), †Country codes according ISO 3166-2 (see <a href="http://www.iso.org/iso/home/standards/country\_codes.htm">http://www.iso.org/iso/home/standards/country\_codes.htm</a>).



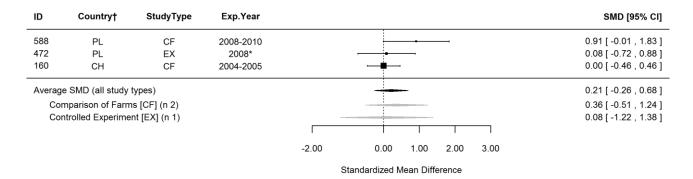
**Figure S16.** Forest plot showing the results of studies examining the α-linolenic fatty acid (*cis*-9,12,15-18:3, ALA) in organic and conventional bovine milk. The figure shows the standardised mean differences (SMDs) with 95% confidence intervals, for studies included in standard meta-analysis. The estimated average SMD for all studies and SMDs for different study types are indicated at the bottom of the figure. Sign of the SMD indicates if the analysed parameter is higher (+) or lower (-) in organic milk. ID, Paper unique identification number (see supplementary Table S1 for references); CF, comparison of farms, BS, basket study, EX, controlled experiment. \*No information about the experimental year (estimated as publication year -2), †Country codes according ISO 3166-2 (see http://www.iso.org/iso/home/standards/country\_codes.htm).



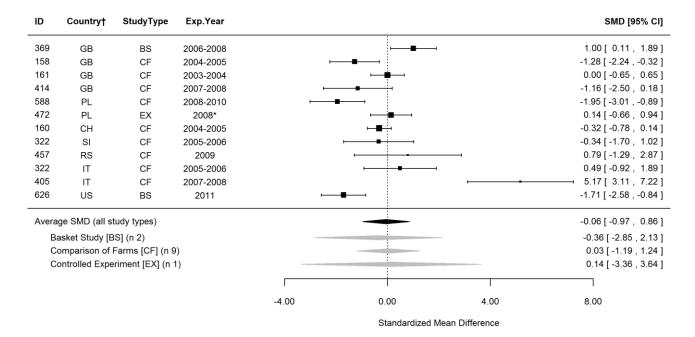
**Figure S17.** Forest plot showing the results of studies examining the eicosapentaenoic fatty acid (*cis*-5,8,11,14,17-20:5, EPA) in organic and conventional bovine milk. The figure shows the standardised mean differences (SMDs) with 95% confidence intervals, for studies included in standard meta-analysis. The estimated average SMD for all studies and SMDs for different study types are indicated at the bottom of the figure. Sign of the SMD indicates if the analysed parameter is higher (+) or lower (-) in organic milk. ID, Paper unique identification number (see supplementary Table S1 for references); CF, comparison of farms, BS, basket study, EX, controlled experiment. \*No information about the experimental year (estimated as publication year -2), †Country codes according ISO 3166-2 (see <a href="http://www.iso.org/iso/home/standards/country\_codes.htm">http://www.iso.org/iso/home/standards/country\_codes.htm</a>).



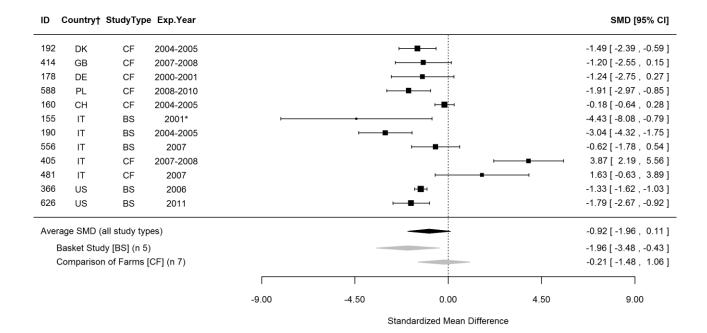
**Figure S18.** Forest plot showing the results of studies examining the docosapentaenoic fatty acid (*cis*-7,10,13,16,19-22:5, DPA) in organic and conventional bovine milk. The figure shows the standardised mean differences (SMDs) with 95% confidence intervals, for studies included in standard meta-analysis. The estimated average SMD for all studies and SMDs for different study types are indicated at the bottom of the figure. Sign of the SMD indicates if the analysed parameter is higher (+) or lower (-) in organic milk. ID, Paper unique identification number (see supplementary Table S1 for references); CF, comparison of farms, BS, basket study, EX, controlled experiment. \*No information about the experimental year (estimated as publication year -2), †Country codes according ISO 3166-2 (see <a href="http://www.iso.org/iso/home/standards/country\_codes.htm">http://www.iso.org/iso/home/standards/country\_codes.htm</a>).



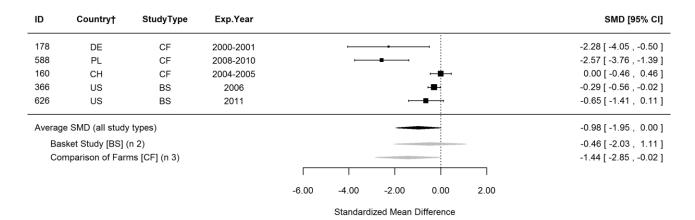
**Figure S19.** Forest plot showing the results of studies examining the docosahexaenoic fatty acid (*cis*-4,7,10,13,16,19-22:6, DHA) in organic and conventional bovine milk. The figure shows the standardised mean differences (SMDs) with 95% confidence intervals, for studies included in standard meta-analysis. The estimated average SMD for all studies and SMDs for different study types are indicated at the bottom of the figure. Sign of the SMD indicates if the analysed parameter is higher (+) or lower (-) in organic milk. ID, Paper unique identification number (see supplementary Table S1 for references); CF, comparison of farms, BS, basket study, EX, controlled experiment. \*No information about the experimental year (estimated as publication year -2), †Country codes according ISO 3166-2 (see <a href="http://www.iso.org/iso/home/standards/country\_codes.htm">http://www.iso.org/iso/home/standards/country\_codes.htm</a>).



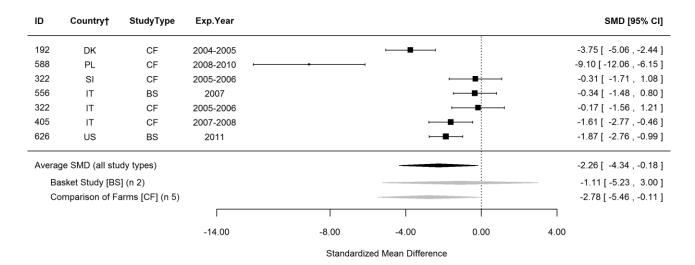
**Figure S20.** Forest plot showing the results of studies examining the omega-6 fatty acids (*n*-6) in organic and conventional bovine milk. The figure shows the standardised mean differences (SMDs) with 95% confidence intervals, for studies included in standard meta-analysis. The estimated average SMD for all studies and SMDs for different study types are indicated at the bottom of the figure. Sign of the SMD indicates if the analysed parameter is higher (+) or lower (-) in organic milk. ID, Paper unique identification number (see supplementary Table S1 for references); CF, comparison of farms, BS, basket study, EX, controlled experiment. \*No information about the experimental year (estimated as publication year -2), †Country codes according ISO 3166-2 (see <a href="http://www.iso.org/iso/home/standards/country\_codes.htm">http://www.iso.org/iso/home/standards/country\_codes.htm</a>).



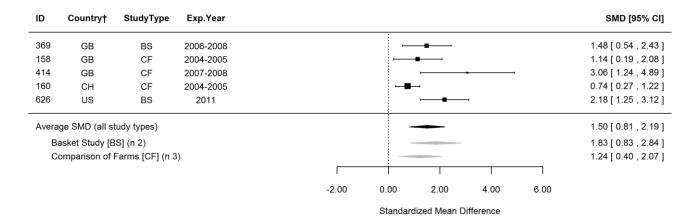
**Figure S21.** Forest plot showing the results of studies examining the linoleic fatty acid (*cis*-9,12-18:2, LA) in organic and conventional bovine milk. The figure shows the standardised mean differences (SMDs) with 95% confidence intervals, for studies included in standard meta-analysis. The estimated average SMD for all studies and SMDs for different study types are indicated at the bottom of the figure. Sign of the SMD indicates if the analysed parameter is higher (+) or lower (-) in organic milk. ID, Paper unique identification number (see supplementary Table S1 for references); CF, comparison of farms, BS, basket study, EX, controlled experiment. \*No information about the experimental year (estimated as publication year -2), †Country codes according ISO 3166-2 (see <a href="http://www.iso.org/iso/home/standards/country\_codes.htm">http://www.iso.org/iso/home/standards/country\_codes.htm</a>).



**Figure S22.** Forest plot showing the results of studies examining the arachidonic fatty acid (*cis*5,8,11,14-20:4, AA) in organic and conventional bovine milk. The figure shows the standardised mean differences (SMDs) with 95% confidence intervals, for studies included in standard meta-analysis. The estimated average SMD for all studies and SMDs for different study types are indicated at the bottom of the figure. Sign of the SMD indicates if the analysed parameter is higher (+) or lower (-) in organic milk. ID, Paper unique identification number (see supplementary Table S1 for references); CF, comparison of farms, BS, basket study, EX, controlled experiment. \*No information about the experimental year (estimated as publication year -2), †Country codes according ISO 3166-2 (see <a href="http://www.iso.org/iso/home/standards/country\_codes.htm">http://www.iso.org/iso/home/standards/country\_codes.htm</a>).



**Figure S23.** Forest plot showing the results of studies examining the omega-6/omega-3 fatty acids ratio (*n*-6/*n*-3) in organic and conventional bovine milk. The figure shows the standardised mean differences (SMDs) with 95% confidence intervals, for studies included in standard meta-analysis. The estimated average SMD for all studies and SMDs for different study types are indicated at the bottom of the figure. Sign of the SMD indicates if the analysed parameter is higher (+) or lower (-) in organic milk. ID, Paper unique identification number (see supplementary Table S1 for references); CF, comparison of farms, BS, basket study, EX, controlled experiment. \*No information about the experimental year (estimated as publication year -2), †Country codes according ISO 3166-2 (see <a href="http://www.iso.org/iso/home/standards/country\_codes.htm">http://www.iso.org/iso/home/standards/country\_codes.htm</a>).



**Figure S24.** Forest plot showing the results of studies examining the omega-3/omega-6 fatty acids ratio (*n*-3/*n*-6) in organic and conventional bovine milk. The figure shows the standardised mean differences (SMDs) with 95% confidence intervals, for studies included in standard meta-analysis. The estimated average SMD for all studies and SMDs for different study types are indicated at the bottom of the figure. Sign of the SMD indicates if the analysed parameter is higher (+) or lower (-) in organic milk. ID, Paper unique identification number (see supplementary Table S1 for references); CF, comparison of farms, BS, basket study, EX, controlled experiment. \*No information about the experimental year (estimated as publication year -2), †Country codes according ISO 3166-2 (see <a href="http://www.iso.org/iso/home/standards/country">http://www.iso.org/iso/home/standards/country</a> codes.htm).

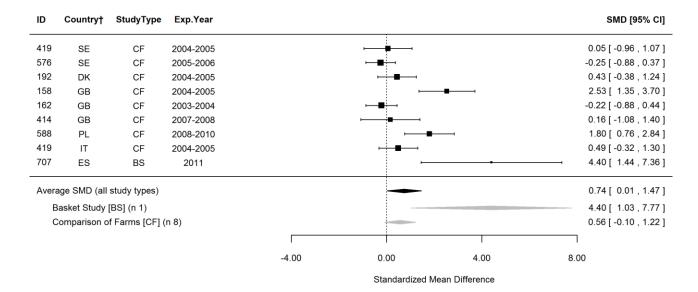
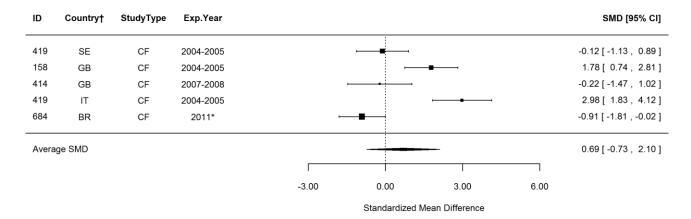


Figure S25. Forest plot showing the results of studies examining the α-tocopherol in organic and conventional bovine milk. The figure shows the standardised mean differences (SMDs) with 95% confidence intervals, for studies included in standard meta-analysis. The estimated average SMD for all studies and SMDs for different study types are indicated at the bottom of the figure. Sign of the SMD indicates if the analysed parameter is higher (+) or lower (-) in organic milk. ID, Paper unique identification number (see supplementary Table S1 for references); CF, comparison of farms, BS, basket study, EX, controlled experiment. \*No information about the experimental year †Country codes 3166-2 (estimated as publication year -2), according ISO http://www.iso.org/iso/home/standards/country\_codes.htm).



**Figure S26.** Forest plot showing the results of studies examining the total carotenoids in organic and conventional bovine milk. The figure shows the standardised mean differences (SMDs) with 95% confidence intervals, for studies included in standard meta-analysis. The estimated average SMD for all studies and SMDs for different study types are indicated at the bottom of the figure. Sign of the SMD indicates if the analysed parameter is higher (+) or lower (-) in organic milk. ID, Paper unique identification number (see supplementary Table S1 for references); CF, comparison of farms, BS, basket study, EX, controlled experiment. \*No information about the experimental year (estimated as publication year -2), †Country codes according ISO 3166-2 (see <a href="http://www.iso.org/iso/home/standards/country\_codes.htm">http://www.iso.org/iso/home/standards/country\_codes.htm</a>).

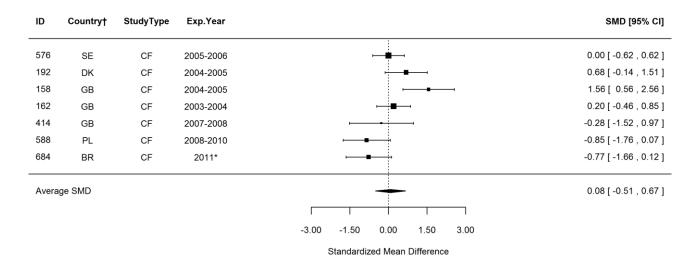
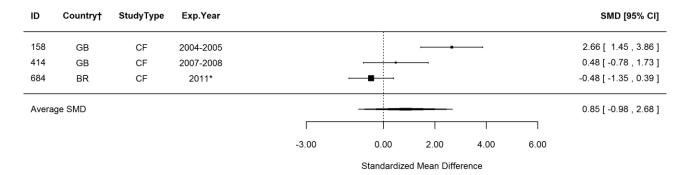
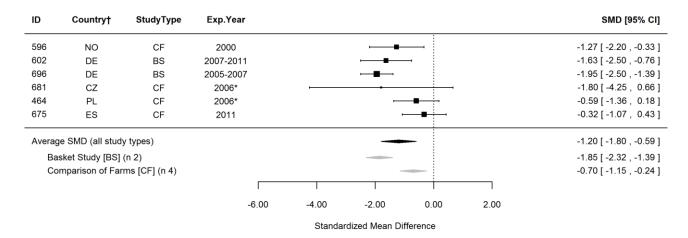


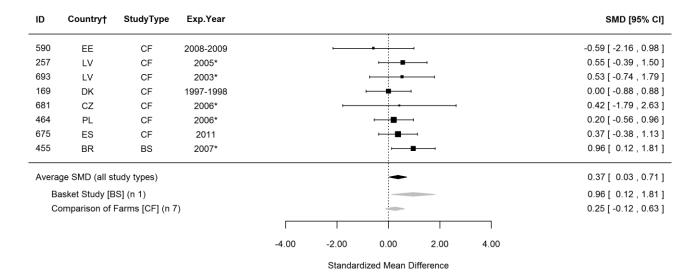
Figure S27. Forest plot showing the results of studies examining the β-carotene in organic and conventional bovine milk. The figure shows the standardised mean differences (SMDs) with 95% confidence intervals, for studies included in standard meta-analysis. The estimated average SMD for all studies and SMDs for different study types are indicated at the bottom of the figure. Sign of the SMD indicates if the analysed parameter is higher (+) or lower (-) in organic milk. ID, Paper unique identification number (see supplementary Table S1 for references); CF, comparison of farms, BS, basket study, EX, controlled experiment. \*No information about the experimental year (estimated as publication year -2), †Country codes according ISO 3166-2 http://www.iso.org/iso/home/standards/country\_codes.htm).



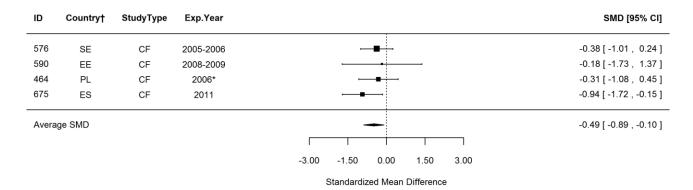
**Figure S28.** Forest plot showing the results of studies examining the lutein in organic and conventional bovine milk. The figure shows the standardised mean differences (SMDs) with 95% confidence intervals, for studies included in standard meta-analysis. The estimated average SMD for all studies and SMDs for different study types are indicated at the bottom of the figure. Sign of the SMD indicates if the analysed parameter is higher (+) or lower (-) in organic milk. ID, Paper unique identification number (see supplementary Table S1 for references); CF, comparison of farms, BS, basket study, EX, controlled experiment. \*No information about the experimental year (estimated as publication year -2), †Country codes according ISO 3166-2 (see <a href="http://www.iso.org/iso/home/standards/country\_codes.htm">http://www.iso.org/iso/home/standards/country\_codes.htm</a>).



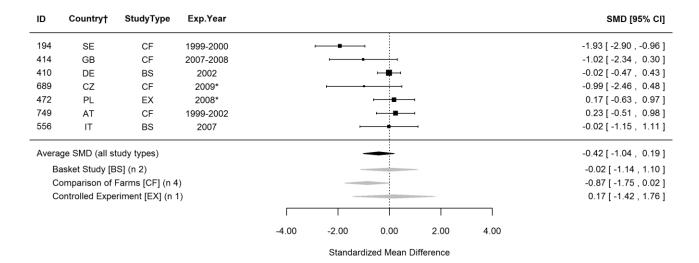
**Figure S29.** Forest plot showing the results of studies examining the iodine (I) in organic and conventional bovine milk. The figure shows the standardised mean differences (SMDs) with 95% confidence intervals, for studies included in standard meta-analysis. The estimated average SMD for all studies and SMDs for different study types are indicated at the bottom of the figure. Sign of the SMD indicates if the analysed parameter is higher (+) or lower (-) in organic milk. ID, Paper unique identification number (see supplementary Table S1 for references); CF, comparison of farms, BS, basket study, EX, controlled experiment. \*No information about the experimental year (estimated as publication year -2), †Country codes according ISO 3166-2 (see <a href="http://www.iso.org/iso/home/standards/country\_codes.htm">http://www.iso.org/iso/home/standards/country\_codes.htm</a>).



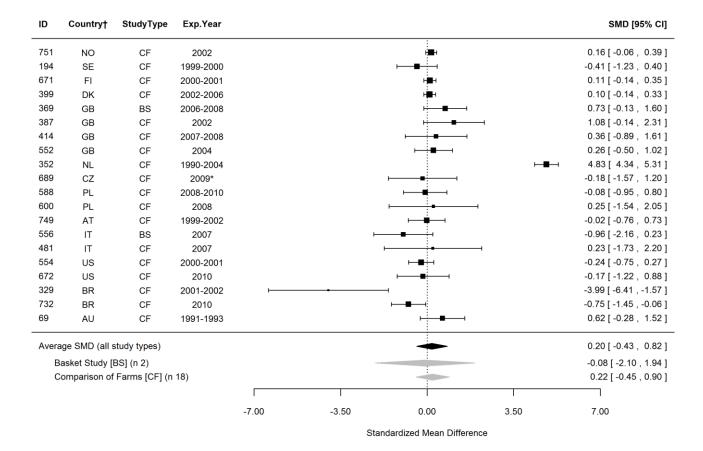
**Figure S30.** Forest plot showing the results of studies examining the iron (Fe) in organic and conventional bovine milk. The figure shows the standardised mean differences (SMDs) with 95% confidence intervals, for studies included in standard meta-analysis. The estimated average SMD for all studies and SMDs for different study types are indicated at the bottom of the figure. Sign of the SMD indicates if the analysed parameter is higher (+) or lower (-) in organic milk. ID, Paper unique identification number (see supplementary Table S1 for references); CF, comparison of farms, BS, basket study, EX, controlled experiment. \*No information about the experimental year (estimated as publication year -2), †Country codes according ISO 3166-2 (see <a href="http://www.iso.org/iso/home/standards/country\_codes.htm">http://www.iso.org/iso/home/standards/country\_codes.htm</a>).



**Figure S31.** Forest plot showing the results of studies examining the selenium (Se) in organic and conventional bovine milk. The figure shows the standardised mean differences (SMDs) with 95% confidence intervals, for studies included in standard meta-analysis. The estimated average SMD for all studies and SMDs for different study types are indicated at the bottom of the figure. Sign of the SMD indicates if the analysed parameter is higher (+) or lower (-) in organic milk. ID, Paper unique identification number (see supplementary Table S1 for references); CF, comparison of farms, BS, basket study, EX, controlled experiment. \*No information about the experimental year (estimated as publication year -2), †Country codes according ISO 3166-2 (see http://www.iso.org/iso/home/standards/country\_codes.htm).



**Figure S32.** Forest plot showing the results of studies examining the urea in organic and conventional bovine milk. The figure shows the standardised mean differences (SMDs) with 95% confidence intervals, for studies included in standard meta-analysis. The estimated average SMD for all studies and SMDs for different study types are indicated at the bottom of the figure. Sign of the SMD indicates if the analysed parameter is higher (+) or lower (-) in organic milk. ID, Paper unique identification number (see supplementary Table S1 for references); CF, comparison of farms, BS, basket study, EX, controlled experiment. \*No information about the experimental year (estimated as publication year -2), †Country codes according ISO 3166-2 (see <a href="http://www.iso.org/iso/home/standards/country\_codes.htm">http://www.iso.org/iso/home/standards/country\_codes.htm</a>).



**Figure S33.** Forest plot showing the results of studies examining the somatic cell count (SCC) in organic and conventional bovine milk. The figure shows the standardised mean differences (SMDs) with 95% confidence intervals, for studies included in standard meta-analysis. The estimated average SMD for all studies and SMDs for different study types are indicated at the bottom of the figure. Sign of the SMD indicates if the analysed parameter is higher (+) or lower (-) in organic milk. ID, Paper unique identification number (see supplementary Table S1 for references); CF, comparison of farms, BS, basket study, EX, controlled experiment. \*No information about the experimental year (estimated as publication year -2), †Country codes according ISO 3166-2 (see <a href="http://www.iso.org/iso/home/standards/country\_codes.htm">http://www.iso.org/iso/home/standards/country\_codes.htm</a>).

**Table S12.** Results of the standard meta-analysis and sensitivity analysis 1 for parameters where none of the protocols identified significant effects.

			Standard meta	ı-analysis			Sensitivity analysis 1			
Parameter	n	SMD	95% CI	<b>P</b> *	Heterogeneity†	n	Ln ratio‡	<b>P</b> *		
Major components										
Ash	4	0.10	-0.62, 0.83	0.778	No (0%)	6	4.60	0.357		
Casein	7	-0.56	-1.95, 0.82	0.426	Yes (88%)	11	4.61	0.462		
Lactose	17	0.00	-0.42, 0.42	0.999	Yes (80%)	31	4.61	0.463		
Protein (whey)	-	-	-	-	-	3	4.64	0.496		
α-lactalbumin	-	-	-	-	-	3	4.57	0.252		
β-lactoglobulin	3	-0.09	-0.77, 0.59	0.790	No (0%)	3	4.66	0.497		
Fatty acids										
4:0 (butyric acid)	10	0.17	-0.22, 0.56	0.399	Yes (58%)	15	4.62	0.255		
6:0 (caproic acid)	9	-0.77	-2.23, 0.68	0.296	Yes (97%)	14	4.60	0.434		
10:0 (capric acid)	10	0.74	-1.74, 3.23	0.556	Yes (99%)	17	4.60	0.487		
13:0 (tridecylic acid)	-	-	-	-	-	3	4.57	0.499		
18:0 (stearic acid)	13	-0.09	-0.91, 0.72	0.825	Yes (90%)	20	4.58	0.254		
12:0+14:0+16:0§	-	-	-	-	-	14	4.59	0.291		
USFA	3	0.69	-0.90, 2.28	0.396	Yes (92%)	3	4.61	0.503		
18:1	4	-11.96	-38.16, 14.23	0.371	Yes (100%)	4	4.60	0.442		
18:2	4	-3.59	-9.92, 2.74	0.266	Yes (99%)	6	4.40	0.145		
18:3	-	-	-	-	-	3	4.46	0.381		
10:1 (4-cis-decenoic acid)	5	-0.05	-0.44, 0.34	0.805	No (0%)	5	4.47	0.198		

n, number of data points included in the comparison; SMD, standardised mean difference; USFA, unsaturated fatty acids. \*P value <0.05 indicates significance of the difference in composition between organic and conventional milk; †Heterogeneity and the I<sup>2</sup> Statistic; ‡Ln ratio = Ln(ORG/CONV × 100%); §Calculated based on published fatty acids composition data.

**Table S12 cont.** Results of the standard meta-analysis and sensitivity analysis 1 for parameters where none of the protocols identified significant effects.

		Standard meta-analysis						Sensitivity analysis 1			
Parameter	n	SMD	95% CI	<b>P</b> *	Heterogeneity†	n	Ln ratio‡	<b>P</b> *			
12:1 (lauroleic acid)	3	-0.36	-1.17, 0.46	0.390	No (0%)	3	4.44	0.250			
14:1 (myristoleic acid)	7	0.15	-0.44, 0.74	0.619	Yes (65%)	13	4.62	0.281			
16:1 (palmitoleic acid)	9	-0.38	-1.08, 0.32	0.292	Yes (85%)	17	4.58	0.172			
17:1 (heptadecenoic acid)	3	0.53	-0.55, 1.60	0.336	Yes (33%)	4	4.80	0.439			
cis-11-18:1 (cis-vaccenic acid)	-	-	-	-	-	5	4.54	0.281			
cis-12-18:1	-	-	-	-	-	3	4.77	0.494			
cis-13-18:1	-	-	-	-	-	3	4.79	0.491			
trans-9-18:1 (elaidic acid)	3	0.24	-1.52, 2.00	0.787	Yes (97%)	4	4.70	0.375			
trans-12-18:1	3	-0.14	-1.67, 1.40	0.862	Yes (96%)	3	4.79	0.507			
trans-6-8-18:1	3	0.00	-1.34, 1.35	0.999	Yes (94%)	3	4.71	0.498			
CLA (trans-7,9-18:2)	-	-	-	-	-	3	5.07	0.499			
CLA (trans-9,11-18:2)	-	-	-	-	-	3	5.34	0.123			
CLA (trans-11,13-18:2)	-	-	-	-	-	3	5.61	0.125			
CLA (trans-12,14-18:2)	-	-	-	-	-	3	5.55	0.121			
cis-11,14-20:2	-	-	-	-	-	3	4.74	0.506			
ETE (cis-11,14,17-20:3)	-	-	-	-	-	4	4.70	0.495			
Long chain FA	5	0.07	-1.18, 1.32	0.917	Yes (88%)	6	4.63	0.188			
Medium chain FA	5	0.10	-0.25, 0.45	0.567	No (0%)	7	4.57	0.205			
Short chain FA	5	0.31	-1.43, 2.04	0.728	Yes (93%)	6	4.61	0.463			

n, number of data points included in the comparison; SMD, standardised mean difference; CLA, conjugated linoleic acids; ETE, eicosatrienoic acid; FA, fatty acids. \*P value <0.05 indicates significance of the difference in composition between organic and conventional milk; †Heterogeneity and the I $^2$  Statistic; ‡Ln ratio = Ln(ORG/CONV × 100%).

**Table S12 cont.** Results of the standard meta-analysis and sensitivity analysis 1 for parameters where none of the protocols identified significant effects.

		Standard meta-analysis						Sensitivity analysis 1		
Parameter	n	SMD	95% CI	<b>P</b> *	Heterogeneity†	n	Ln ratio‡	<b>P</b> *		
Vitamins and antioxidants										
Vitamin C	-	-	-	-	-	3	4.84	0.131		
Vitamin D	3	0.14	-1.00, 1.28	0.805	Yes (56%)	3	4.52	0.369		
Vitamin E activity	-	-	-	-	-	4	4.82	0.061		
Minerals and undesirable metals										
Cadmium (Cd)	4	-0.29	-0.73, 0.16	0.204	No (2%)	8	4.62	0.476		
Calcium (Ca)	7	-0.12	-0.47, 0.23	0.512	No (0%)	12	4.62	0.217		
Cobalt (Co)	3	0.01	-0.50, 0.51	0.983	No (0%)	3	4.45	0.254		
Lead (Pb)	4	-0.21	-0.65, 0.23	0.348	No (0%)	7	4.58	0.327		
Magnesium (Mg)	6	-64.62	-194.47, 65.24	0.329	Yes (100%)	9	4.58	0.131		
Manganese (Mn)	4	-0.44	-1.10, 0.22	0.188	Yes (45%)	4	4.50	0.244		
Molybdenum (Mo)	3	0.51	-0.18, 1.21	0.147	Yes (54%)	3	4.74	0.123		
Phosphorus (P)	5	0.00	-0.30, 0.30	0.997	No (0%)	9	4.60	0.315		
Sodium (Na)	3	-0.15	-0.69, 0.38	0.571	No (0%)	5	4.59	0.159		
Zinc (Zn)	9	-0.21	-0.49, 0.08	0.155	No (9%)	12	4.56	0.059		

n, number of data points included in the comparison; SMD, standardised mean difference. \*P value <0.05 indicates significance of the difference in composition between organic and conventional milk; †Heterogeneity and the I<sup>2</sup> Statistic; ‡Ln ratio = Ln(ORG/CONV × 100%).

**Table S12 cont.** Results of the standard meta-analysis and sensitivity analysis 1 for parameters where none of the protocols identified significant effects.

			Standard meta	a-analysis		Sensitivity analysis 1			
Parameter	n	SMD	95% CI	<b>P</b> *	Heterogeneity†	n	Ln ratio‡	<b>P</b> *	
Pesticides, mycotoxins and other contaminants									
Aflatoxin M1	-	-	-	-	-	5	4.79	0.191	
Dieldrin	-	-	-	-	-	3	3.98	0.246	
Hexachlorobenzene (HCB)	-	-	-	-	-	5	4.75	0.255	
α-esachlorciclohexane (α-HCH)	-	-	-	-	-	3	4.48	0.379	
γ-esachlorciclohexane (γ-HCH)	-	-	-	-	-	4	4.05	0.252	
Other									
Atherogenicity Index	-	-	-	-	-	3	4.41	0.126	
Bacteria count	8	-0.05	-0.29, 0.19	0.682	Yes (35%)	12	4.59	0.458	
Dry mass	-	-	-	-	-	5	4.58	0.184	
Lactoferrin	3	4.20	-3.13, 11.53	0.261	Yes (98%)	3	4.80	0.256	
Lysozyme	3	1.08	-3.04, 5.19	0.608	Yes (96%)	3	4.71	0.506	
рН	5	0.34	-0.36, 1.04	0.346	No (18%)	7	4.61	0.500	
Thrombogenicity index	-	-	-	-	-	3	4.43	0.125	
Titratable acidity	3	0.79	-0.14, 1.73	0.096	No (0%)	4	4.71	0.065	

n, number of data points included in the comparison; SMD, standardised mean difference. \*P value <0.05 indicates significance of the difference in composition between organic and conventional milk; †Heterogeneity and the I $^2$  Statistic; ‡Ln ratio = Ln(ORG/CONV × 100%).

**Table S13.** Results of the statistical test for publication bias reported in Table 1 of the main paper.

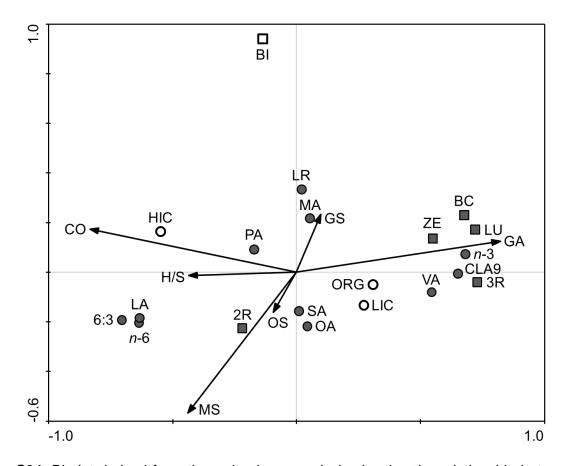
	Trim and	I fill test*	No of missing <i>n</i> in	No of missing <i>n</i> in	<i>P</i> from Egger's test
Parameter	No of funnel missing <i>n</i> plot side		Rosenthal's Fail-safe N test†	Orwin's Fail-safe N test‡	for funnel plot asymetry§
Milk yield	0	right	5697	32	0.253
SFA	2	left	0	19	0.003
12:0 (lauric acid)	0	left	0	11	0.039
14:0 (myristic acid)	0	left	96	12	< 0.001
16:0 (palmitic acid)	1	left	0	14	< 0.001
MUFA	2	right	0	19	0.003
OA (cis-9-18:1)	0	left	0	10	0.012
VA (trans-11-18:1)	-	-	514	12	<0.001
PUFA	0	left	211	19	0.118
CLA (total)	0	left	146	11	0.003
CLA9 (cis-9-trans-11-18:2)	0	left	416	14	0.002
CLA10 (trans-10-cis-12-18:2)	0	left	8	3	0.028
n-3 FA	0	left	492	12	< 0.001
ALA (cis-9,12,15-18:3)	0	left	3146	21	< 0.001
EPA (cis-5,8,11,14,17-20:5)	3	left	291	8	0.403
DPA (cis-7,10,13,16,19-22:5)	0	left	89	5	0.005
DHA (cis-4,7,10,13,16,19-22:6)	0	left	0	3	0.228
VLC n-3 PUFA¶	-	-	-	-	-
n-6 FA	0	left	0	12	0.043
LA (cis-9,12-18:2)	3	right	233	12	0.956
AA (cis-5,8,11,14-20:4)	2	right	36	5	0.002
LA/ALA ratio¶	-	-	-	-	-
n-6/n-3 ratio	0	right	138	7	0.002
n-3/n-6 ratio	0	left	94	5	0.002

SFA, saturated fatty acids; MUFA, monounsaturated fatty acids; OA, oleic acid; VA, vaccenic acid; PUFA, polyunsaturated fatty acids; CLA, conjugated linoleic acid; FA, fatty acids; ALA, α-linolenic acid; EPA, eicosapentaenoic acid; DPA, docosapentaenoic acid; DHA, docosahexaenoic acid; VLC n-3 PUFA, very long chain n-3 PUFA (EPA+DPA+DHA); LA, linoleic acid; AA, arachidonic acid. \*The method used to estimate the number of data points missing from a meta-analysis due to the suppression of the most extreme results on one side of the funnel plot; †Number of missing data points that need to be retrieved and incorporate in the meta-analysis before the results become nonsignificant; ‡Number of missing data point that need to be retrieved and incorporate in the meta-analysis before the estimated value of the standardised mean (SMD) difference reaches a specified level (here SMD/2); §*P* value <0.05 indicates funnel plot asymmetry; ||Outlying data pairs (where the MPD between ORG and CONV was over fifty times greater than the mean value including the outliers) were removed; ¶Calculated based on published fatty acids composition data.

**Table S13 cont.** Results of the statistical test for publication bias reported in Table 1 of the main paper.

	Trim and	I fill test*	No of missing <i>n</i> in Rosenthal's	No of missing <i>n</i> in	P from Egger's test	
Parameter	No of missing <i>n</i>			Orwin's Fail-safe N test‡	for funnel plot asymetry§	
α-tocopherol	0	left	42	9	0.001	
Carotenoids	0	left	8	5	0.485	
β-carotene	0	right	0	7	0.970	
Lutein	0	left	3	3	0.390	
Zeaxanthin	-	-	-	-	-	
lodine (I)	0	right	101	6	0.815	
Iron (Fe)	0	right	3	8	0.641	
Selenium (Se)	1	left	4	4	0.857	
Urea	0	right	6	7	0.192	
SCC	9	right	122	20	0.084	

SCC, somatic cell count. \*The method used to estimate the number of data points missing from a meta-analysis due to the suppression of the most extreme results on one side of the funnel plot; †Number of missing data points that need to be retrieved and incorporate in the meta-analysis before the results become nonsignificant; ‡Number of missing data point that need to be retrieved and incorporate in the meta-analysis before the estimated value of the standardised mean (SMD) difference reaches a specified level (here SMD/2); §P value <0.05 indicates funnel plot asymmetry; ||Outlying data pairs (where the MPD between ORG and CONV was over fifty times greater than the mean value including the outliers) were removed; ¶Calculated based on published fatty acids composition data.



**Figure S34**. Bi-plot derived from the redundancy analysis showing the relationship between milk composition parameters (fatty acids (●) and antioxidants (■)) and cows feeding and rearing parameters (categorical explanatory variables (○,□)) and quantitative explanatory variables (→). 6:3, n-3/n-6 fatty acids ratio; 2R, synthetic isomers of α-tocopherol; 3R, natural isomers of α-tocopherol; BC, β-carotene; BI, breed index; CLA9, rumenic acid (cis-9,trans-11-18:2); CO, concentrate feeds; GA, grazing intake; GS, grass silage; HIC, high-input conventional production system; H/S, hay or straw; LA, linoleic acid (cis-9,12-18:2); LIC, low-input conventional production system; LU, lutein; LR, lauristic acid (12:0); MA, myristic acid (14:0); MS, maize silage; n-3, omega-3 fatty acids; n-6, omega-6 fatty acids; OA, oleic acid (cis-9-18:1); ORG, organic production system; OS, other silage; PA, palmitic acid (16:0); SA, stearic acid (18:0); VA, vaccenic acid (cis-1-18:1); ZE, zeaxanthin.

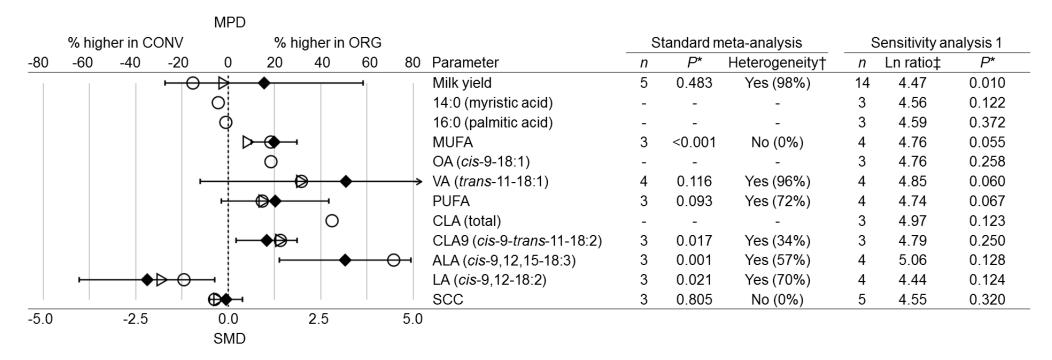


Figure S35. Results of standard meta-analysis and sensitivity analysis 1 for milk yield, fat composition and somatic cells in goat, sheep and buffalo milk. MPD, mean percent difference; CONV, conventional samples; ORG, organic samples; *n*, number of datapoints included in meta-analysis; MUFA, monounsaturated fatty acids; OA, oleic acid; VA, trans-vaccenic acid; PUFA, polyunsaturated fatty acids; CLA, conjugated linoleic acid; ALA, α-linolenic acid; LA, linoleic acid; SCC, somatic cell count; SMD, standardised mean difference. \**P* value <0.05 indicates a significant difference between ORG and CONV; †Heterogeneity and the I² Statistic; ‡Ln ratio = Ln(ORG/CONV × 100%); ○, MPD calculated using data included in sensitivity analysis 1; ▷, MPD calculated using data included in standard meta-analysis; ◆, SMD from the standard meta-analysis with 95% confidence intervals represented by horizontal bars.

**Table S14.** Mean percentage differences (MPD) for individual studies (study ID in parentheses, see Table S1 for references) calculated using the data for goat, sheep and buffalo milk and cheese of composition parameters shown in Fig. 2 and 3 of the main paper.

Parameter	goat milk	sheep milk	buffalo milk	buffalo cheese
SFA	-2 <sup>NS</sup>	-9*		
	(386)	(456)		
12:0 (lauric acid)	-3 <sup>NS</sup>	-20 <sup>NS</sup>		
	(386)	(456)		
14:0 (myristic acid)				-6 <sup>NS</sup>
				(155)
16:0 (palmitic acid)				1 <sup>NS</sup>
				(155)
OA (cis-9-18:1)				-7*
				(155)
VA (trans-11-18:1)				105*
				(155)
CLA (total)				45**
				(155)
n-3 FA	200*	71*		
	(385)	(385)		
ALA (cis-9,12,15-18:3)				40.63*
				(155)
n-6 FA	-22 <sup>NS</sup>	3 <sup>NS</sup>		
	(385)	(385)		
LA (cis-9,12-18:2)				-48*
				(155)
n-6/n-3 ratio	-5.36 <sup>NS</sup>	-53 <sup>NS</sup>		
	(385)	(385)		
n-3/n-6 ratio	267 <sup>NS</sup>	67*		
	(385)	(385)		
Atherogenicity Index	-18*	-18*		
	(385)	(385)		
α-tocopherol			52*	44*
			(155)	(155)
Iron (Fe)		-33 <sup>NS</sup>		
		(456)		
Urea		5 <sup>NS</sup>	10 <sup>NR</sup>	
		(616)	(474)	

SFA, saturated fatty acids; OA, oleic acid; VA, vaccenic acid; CLA, conjugated linoleic acid; FA, fatty acids; ALA,  $\alpha$ -linolenic acid; . \*Indicates significant difference between organic (ORG) and conventional (CONV) samples reported by the author when P<0.05; \*\*Indicates significant difference between ORG and CONV samples reported by the author when P<0.01;  $^{NS}$ Indicates that no significant difference between ORG and CONV samples were detected by the author;  $^{NR}$ Indicates that the author did not reported significance of difference between ORG and CONV samples.

**Table S15.** Mean percentage differences (MPD) for individual studies (study ID in parentheses, see Table S1 for references) calculated using the data for bovine dairy products of composition parameters shown in Fig. 2 and 3 of the main paper.

Parameter	fermented milk	yoghurt	cheese	curd	butter	milk+cheese +butter	desalted milk, whey
SFA	1 <sup>NR</sup>	-5*	-2*	1 <sup>NS</sup>			
	(455)	(455)	(190)	(190)			
	-1 <sup>NR</sup>	-2 <sup>NR</sup>	-7 <sup>NR</sup>				
	(591)	(591)	(406)				
	-6 <sup>NR</sup>		7 <sup>NS</sup>				
	(595)		(556)				
	-1 <sup>NR</sup>						
	(705)						
12:0 (lauric acid)			18 <sup>NS</sup>				
			(556)				
14:0 (myristic acid)			13 <sup>NS</sup>		-1 <sup>NS</sup>		
			(556)		(666)		
16:0 (palmitic acid)	-14 <sup>NR</sup>		6 <sup>NS</sup>		-1 <sup>NS</sup>		
,	(595)		(556)		(666)		
MUFA	1 <sup>NR</sup>	-8*	13 <sup>NR</sup>	-1 <sup>NS</sup>			
	(455)	(455)	(406)	(190)			
	1 <sup>NR</sup>	2 <sup>NR</sup>	-11 <sup>NS</sup>				
	(591)	(591)	(556)				
	15 <sup>NR</sup>						
	(595)						
	2 <sup>NR</sup>						
	(705)						
OA (cis-9-18:1)			-12 <sup>NS</sup>				
,			(556)				
VA (trans-11-18:1)	50 <sup>NR</sup>	54 <sup>NR</sup>	41 <sup>NR</sup>	44 <sup>NS</sup>	42 <sup>NR</sup>		
,	(591)	(591)	(155)	(190)	(155)		
	73 <sup>NR</sup>		60*	-	27**		
	(595)		(190)		(666)		
	73 <sup>NR</sup>		46 <sup>NR</sup>				
	(705)		(406)				

SFA, saturated fatty acids; MUFA, monounsaturated fatty acids; OA, oleic acid; VA, vaccenic acid; PUFA, polyunsaturated fatty acids. \*Indicates significant difference between organic (ORG) and conventional (CONV) samples reported by the author when  $P \le 0.05$ ; \*\*Indicates significant difference between ORG and CONV samples reported by the author when  $P \le 0.01$ ; \*Indicates that no significant difference between ORG and CONV samples were detected by the author; \*Indicates that the author did not reported significance of difference between ORG and CONV samples.

**Table S15 cont.** Mean percentage differences (MPD) for individual studies (study ID in parentheses, see Table S1 for references) calculated using the data for bovine dairy products of composition parameters shown in Fig. 2 and 3 of the main paper.

Parameter	fermented milk	yoghurt	cheese	curd	butter	milk+cheese +butter	desalted milk, whey
PUFA	4 <sup>NR</sup>	-9 <sup>NS</sup>	4 <sup>NS</sup>	-2 <sup>NS</sup>			
	(455)	(455)	(190)	(190)			
	33 <sup>NR</sup>	40 <sup>NR</sup>	27 <sup>NR</sup>				
	(591)	(591)	(406)				
	-3 <sup>NR</sup>		-9 <sup>NS</sup>				
	(595)		(556)				
	1 <sup>NR</sup>						
	(705)						
CLA (total)	129 <sup>NR</sup>		61 <sup>NR</sup>		72 <sup>NR</sup>		
	(595)		(155)		(155)		
	4 <sup>NR</sup>		53 <sup>NR</sup>				
	(705)		(406)				
			38 <sup>NR</sup>				
			(674)				
CLA9			56*	33 <sup>NS</sup>	96**		
(cis-9-trans-11-18:2)			(190)	(190)	(666)		
			-18 <sup>NS</sup>				
			(556)				
n-3 FA			28 <sup>NR</sup>				
			(406)				
ALA	101 <sup>NR</sup>	114 <sup>NR</sup>	51 <sup>NR</sup>	51 <sup>NS</sup>	91 <sup>NR</sup>		
(cis-9,12,15-18:3)	(591)	(591)	(155)	(190)	(155)		
	21 <sup>NR</sup>		68*		68*		
	(595)		(190)		(666)		
	111 <sup>NR</sup>		18 <sup>NS</sup>				
	(705)		(556)				
n-6 FA			18 <sup>NR</sup>				
			(406)				
LA (cis-9,12-18:2)			-40 <sup>NR</sup>	-25 <sup>NS</sup>	-37 <sup>NR</sup>		
			(155)	(190)	(155)		
			-19*		-37*		
			(190)		(666)		
			-3 <sup>NS</sup>				
			(556)				

CLA, conjugated linoleic acid; FA, fatty acids; ALA,  $\alpha$ -linolenic acid; LA, linoleic acid. \*Indicates significant difference between organic (ORG) and conventional (CONV) samples reported by the author when  $P \le 0.05$ ; \*\*Indicates significant difference between ORG and CONV samples reported by the author when  $P \le 0.01$ ; \*Indicates that no significant difference between ORG and CONV samples were detected by the author; \*Indicates that the author did not reported significance of difference between ORG and CONV samples.

**Table S15 cont.** Mean percentage differences (MPD) for individual studies (study ID in parentheses, see Table S1 for references) calculated using the data for bovine dairy products of composition parameters shown in Fig. 2 and 3 of the main paper.

Parameter	fermented milk	yoghurt	cheese	curd	butter	milk+cheese +butter	desalted milk, whey
n-6/n-3 ratio			-27 <sup>NR</sup>				
			(406)				
			-20 <sup>NS</sup>				
			(556)				
n-3/n-6 ratio			27 <sup>NR</sup>				
			(406)				
			20 <sup>NR</sup>				
			(556)				
α-tocopherol			33 <sup>NR</sup>			49*	
			(406)			(155)	
β-carotene						101*	
						(155)	
Iron (Fe)			12 <sup>NR</sup>				
			(406)				
Selenium (Se)							-59*
							(669)
							-36***
							(669)

CLA, conjugated linoleic acid; FA, fatty acids; ALA,  $\alpha$ -linolenic acid; LA, linoleic acid. \*Indicates significant difference between organic (ORG) and conventional (CONV) samples reported by the author when  $P \le 0.05$ ; \*\*Indicates significant difference between ORG and CONV samples reported by the author when  $P \le 0.01$ ; \*Indicates that no significant difference between ORG and CONV samples were detected by the author; \*Indicates that the author did not reported significance of difference between ORG and CONV samples.

## 3. ADDITIONAL DISCUSSION

Three previous systematic literature reviews<sup>(1-3)</sup> used meta-analyses methods to synthesise published information on composition differences between organic and conventional milk and/or dairy products, but report contrasting results and conclusions. The main results these studies are described and discussed below.

Dangour et al. (1) combined data for milk, meat and eggs extracted from 25 publications (12 deemed to be of satisfactory quality) and carried out unweighted meta-analyses (T-test with "robust standard deviation"). For livestock products their published paper only reports results for total fat and ash contents which were not significantly different. However, in their report to the sponsor of their study (UK Food Standard Agency)<sup>(4)</sup> meta-analyses results for total SFA, MUFA, PUFA, n-3 PUFA and n-6 PUFA were also reported. For most of these parameters no significant difference between organic and conventional livestock products was found in meta-analysis using all available data or only data from studies the authors deemed to be satisfactory. However, significantly higher concentration (P=0.001; n=12; MPD=10) and a trend towards higher concentrations (P=0.07; n=5; MPD=11) of total PUFA in organic livestock products were detected when all available data or only data from studies the authors deemed satisfactory, were used in meta-analyses respectively. Also, a trend towards higher n-3 PUFA concentrations (P=0.10; n=13; MPD=67) was detected when only data from studies the authors deemed satisfactory were used in meta-analyses. The Dangour et al. (1) study concluded: "On the basis of a systematic review of studies of satisfactory quality, there is no evidence for difference in nutrient quality between organic and conventionally produced foodstuffs".

Palupi *et al.*<sup>(2)</sup> extracted data from 14 studies published between March 2008 and April 2011 reporting data for bovine milk (13 studies) and bovine dairy products (1 study) and carried out weighted meta-analyses. Results showed significantly higher (*P*<0.001) concentrations of fat, protein, SFA, PUFA, *n*-3 PUFA, ALA, EPA, DPA, CLA, vaccenic acid (VA), α-tocopherol and β-carotene, but lower concentrations of MUFA, stearic acid (18:0), oleic acid (18:1), *n*-6 PUFA and LA in organic compared to non-organic milk/dairy products. Palupi *et al.*<sup>(2)</sup> concluded that "current regulation on dairy farming indeed enables the driving of organic farming to produce organic dairy products with different nutritional quality from conventional products".

Smith-Spangler *et al.*<sup>(3)</sup> extracted data from 37 studies reporting data for milk (30 on raw and 7 on pasteurised milk) and carried out weighted meta-analysis. Their published paper reported results for only 2 parameters, with significantly higher concentrations of n-3 PUFA (P<000.1; n=5) and VA (P<0.031; n=5) found in organic milk. Meta-analysis results for other milk quality parameters are said to be available as Supplement 6 on a website (www.annals.org) but could not be obtained from either the website or the authors. Despite showing organic milk has significantly higher n-3

PUFA concentrations, which Smith-Spangler et al. (3) describe as "beneficial" they conclude: "The published literature lacks strong evidence that organic foods are significantly more nutritious than conventional foods." and describe "Studies were heterogeneous and limited in number, and publication bias may be present" as a main limitation of their study.

## 4. ADDITIONAL REFERENCES

- 1. Dangour AD, Dodhia SK, Hayter A *et al.* (2009) Nutritional quality of organic foods: a systematic review. *Am J Clin Nutr* **90**, 680-685.
- 2. Palupi E, Jayanegara A, Ploeger A *et al.* (2012) Comparison of nutritional quality between conventional and organic dairy products: a meta-analysis. *J Sci Food Agric* **92**, 2774-2781.
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- 4. Dangour AD, Dodhia S, Hayter A et al. (2009) Comparison of composition (nutrients and other substances) of organically and conventionally produced foodstuffs: a systematic review of the available literature. Report for the Food Standards Agency. Nutrition and Public Health Intervention Research Unit London School of Hygiene & Tropical Medicine.