

The Meat of the Matter: A thumb rule for scavenging dogs?

Online Supplementary Material 1

Preparation of chicken extract

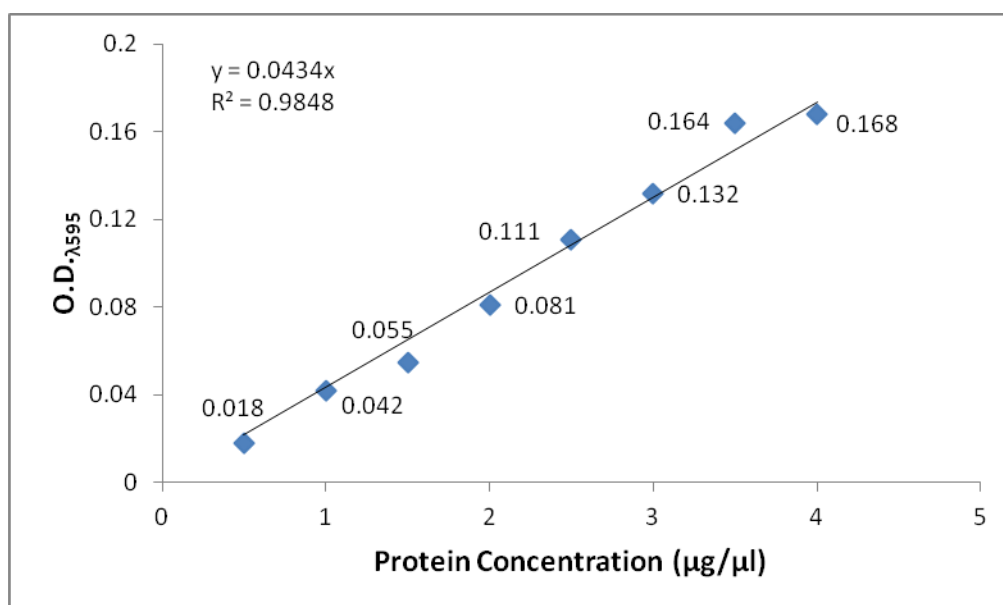
- 50 gm of freshly cut chicken was put in 300 ml of commercially purified water and heated for 12 min.
- The pieces of chicken and large particles were sieved off.
- The remaining liquid was allowed to cool. This final product was called chicken extract.

Estimation of protein content in chicken extract

Protein content was estimated using Bradford method. Since particles that remain suspended in the extract may interfere with the Bradford method for protein estimation, we removed the small particles from the extract during the extraction and quantified the dissolved protein in the supernatant. Shimadzu UV-1800 was used for spectroscopy.

- A standard curve for light absorbance at $\lambda 595$ was generated by taking OD readings for standard concentrations of BSA with commercially purified water as blank.
- 500 μ l of freshly made chicken extract (was taken in three separate microcentrifuge tubes.
- Small particles were allowed to pellet down by spinning the tubes at 13.4 rpm for 2 min.

- 2µl of the supernatant from each tube was added to 1 ml Bradford reagent in a new microcentrifuge tube and mixed by turning over a few times.
- Samples were then incubated at 37 °C for 15 min.
- OD was checked at $\lambda 595$ for each sample.
- Using the standard curve, the protein concentration was calculated for each sample.



The three samples were found to have the following OD₅₉₅ readings: 0.058, 0.068 and 0.176.

So, protein concentrations are as follows: 1.35, 1.58 and 4.09 µg/2µl.

Therefore, 100 ml of the sample contains 0.067, 0.079 and 0.204 gm of protein.

Thus protein content in chicken extract is less than 0.25% (w/v)

Preparation of food options for OTMCT

Protein vs Carbohydrate Experiment B1: Almond sized piece of bread (1/8 of a standard slice from half a pound bread packet) were soaked in chicken extract; B2: Almond sized slice of bread were soaked in water; B3: Almond sized slice of bread.

Real Food Experiment A: Half slice of bread (slice as above); B: Half slice of bread soaked in gravy of chicken, C: Piece of chicken in gravy.

Chicken Smell Experiment T: 60 pellets of PEDIGREE® (“PUPPY CHICKEN & MILK”) soaked in 60 ml chicken extract for an hour and then mashed and formed into almond sized pellets; I: 60 pellets of PEDIGREE® (“PUPPY CHICKEN & MILK”) soaked in 30 ml chicken extract and 30 ml water for an hour and then mashed and formed into almond sized pellets; S: 60 pellets of PEDIGREE® (“PUPPY CHICKEN & MILK”) soaked in 60 ml water for an hour and then mashed and formed into almond sized pellets.

Reverse Gradient Experiment F1: 90 pellets of PEDIGREE® (“PUPPY CHICKEN & MILK”) soaked in 90 ml water with a pinch of turmeric for an hour and then mashed and formed into almond sized pellets; F2: 45 pellets of PEDIGREE® (“PUPPY CHICKEN & MILK”) and 3/4th slice of bread (slice as above) soaked in 45 ml chicken extract and 45 ml water with a pinch of turmeric for an hour and then mashed and formed into almond sized pellets; F3: 1.5 slices of bread soaked in 90 ml chicken extract with a pinch of turmeric for an hour and then mashed and formed into almond sized pellets.