**SUPPLEMENTAL DIGITAL CONTENT**

Supplemental Digital Content 1:

Supplemental Digital Content 2:

**Supplemental Table.** Summary of Participant Responses From the Palatability Questionnaire

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| --- | --- | --- | --- | --- |
| **Item, n (%)a** | **Abacavir/dolutegravir/lamivudine–high mineral—immediate (n=20)** | **Abacavir/dolutegravir/lamivudine–high mineral—delayed (n=20)** | **Abacavir/dolutegravir/lamivudine–zero mineral—immediate (n=20)** | **Abacavir/dolutegravir/lamivudine–zero mineral—delayed (n=19)** |
| Palatability |  |  |  |  |
| Mean (SD) | 1.9 (0.49) | 1.7 (0.49) | 1.8 (0.44) | 1.9 (0.32) |
| Unacceptable | 4 (20) | 7 (35) | 5 (25) | 2 (11) |
| Neutral/Acceptable | 15 (75) | 13 (65) | 15 (75) | 17 (89) |
| Very good | 1 (5) | 0 | 0 | 0 |
| All descriptors associated |  |  |  |  |
| Bitter | 9 (45) | 11 (55) | 11 (55) | 9 (47) |
| Chalky | 16 (80) | 17 (85) | 16 (80) | 13 (68) |
| Fruity | 10 (50) | 10 (50) | 8 (40) | 12 (63) |
| Medicinal | 12 (60) | 14 (70) | 14 (70) |  10 (53) |
| Nutty | 0 | 2 (10) | 0 | 1 (5) |
| Sour | 5 (25) | 5 (25) | 6 (30) | 5 (26) |
| Sweet | 13 (65) | 13 (65) | 12 (60) | 14 (74) |
| Descriptors most closely associated |  |  |  |  |
| Bitter | 2 (10) | 2 (10) | 2 (10) | 2 (11) |
| Chalky | 6 (30) | 5 (25) | 3 (15) | 4 (21) |
| Fruity | 3 (15) | 4 (20) | 3 (15) | 3 (16) |
| Medicinal | 4 (20) | 7 (35) | 7 (35) | 6 (32) |
| Other | 2 (10) | 0 | 1 (5) | 2 (11) |
| Sour | 1 (5) | 0 | 2 (10) | 0 |
| Sweet | 2 (10) | 2 (10) | 2 (10) | 2 (11) |
| Rate mouth feel |  |  |  |  |
| Mean (SD) | 1.7 (0.47) | 1.8 (0.52) | 1.8 (0.41) | 2.0 (0.47) |
| Unacceptable | 6 (30) | 5 (25) | 4 (20) | 2 (11) |
| Neutral/Acceptable | 14 (70) | 14 (70) | 16 (80) | 15 (79) |
| Very good | 0 | 1 (5) | 0 | 2 (11) |
| Rate aroma of the product |  |  |  |  |
| Mean (SD) | 2.1 (0.55) | 2.0 (0.39) | 2.0 (0.46) | 2.1 (0.57) |
| Unacceptable | 2 (10) | 2 (10) | 2 (10) | 2 (11) |
| Neutral/Acceptable | 14 (70) | 17 (85) | 16 (80) | 13 (68) |
| Pleasant/Desirable | 4 (20) | 1 (5) | 2 (10) | 4 (21) |
| Rate aftertaste |  |  |  |  |
| Mean (SD) | 1.5 (0.60) | 1.6 (0.68) | 1.5 (0.51) | 1.7 (0.58) |
| Unacceptable | 12 (60) | 10 (50) | 11 (55) | 7 (37) |
| Neutral/Acceptable | 7 (35) | 8 (40) | 9 (45) | 11 (58) |
| Pleasant/Desirable | 1 (5) | 2 (10) | 0 | 1 (5) |
| Flavor intensity perception |  |  |  |  |
| Mean (SD) | 3.8 (0.95) | 3.9 (0.99) | 3.7 (0.88) | 3.3 (1.05) |
| Mild | 0 | 0 | 0 | 0 |
| Average | 2 (10) | 2 (10) | 6 (30) | 4 (21) |
| Strong | 4 (20) | 5 (25) | 3 (15) | 2 (11) |
| Aroma perception |  |  |  |  |
| Mean (SD) | 2.5 (1.32) | 3.0 (1.10) | 2.7 (1.14) | 2.3 (0.93) |
| Mild | 7 (35) | 3 (15) | 4 (20) | 5 (26) |
| Average | 9 (45) | 12 (60) | 11 (55) | 8 (42) |
| Strong | 2 (10) | 2 (10) | 2 (10) | 0 |
| Sweetness perception |  |  |  |  |
| Mean (SD) | 3.0 (1.32) | 2.9 (0.88) | 2.9 (1.17) | 3.1 (0.94) |
| Not sweet | 3 (15) | 0 | 3 (15) | 1 (5) |
| Sweet | 5 (25)  | 8 (40) | 6 (30) | 9 (47) |
| Very sweet | 3 (15) | 1 (5) | 1 (5) | 1 (5) |
| Sour/Tartness perception |  |  |  |  |
| Mean (SD) | 2.4 (1.53)  | 2.5 (1.43) | 2.8 (1.54) | 2.4 (1.26) |
| Mild | 9 (45) | 7 (35) | 7 (35) | 6 (32) |
| Average | 3 (15) | 5 (25) | 4 (20) | 5 (26) |
| Strong | 3 (15) | 3 (15) | 3 (15) | 1 (5) |
| Consistency perception |  |  |  |  |
| Mean (SD) | 2.8 (0.95)  | 3.1 (1.00) | 2.7 (0.93) | 2.6 (0.96) |
| Thin | 2 (10) | 1 (5) | 3 (15) | 4 (21) |
| Average | 11 (55) | 10 (50) | 10 (50) | 11 (58) |
| Thick | 1 (5) | 2 (10) | 0 | 0 |
| Flavor intensity recommendation |  |  |  |  |
| Mean (SD) | 2.7 (1.13)  | 2.7 (1.13) | 2.8 (1.28) | 2.8 (0.96) |
| Reduce as much as possible | 3 (15) | 3 (15) | 4 (20) | 1 (5) |
| Leave as is | 6 (30) | 6 (30) | 6 (30) | 8 (42) |
| Increase as much as possible | 1 (5) | 1 (5) | 2 (10) | 1 (5) |
| Aroma recommendation |  |  |  |  |
| Mean (SD) | 3.0 (0.56)  | 2.6 (0.82) | 2.8 (0.55) | 2.8 (0.50) |
| Reduce as much as possible | 1 (5) | 4 (20) | 1 (5) | 1 (5) |
| Leave as is | 17 (85) | 16 (80) | 16 (80) | 17 (89) |
| Increase as much as possible | 0 | 0 | 0 | 0 |
| Sweetness recommendation |  |  |  |  |
| Mean (SD) | 3.5 (1.19)  | 3.0 (1.03) | 3.2 (1.18) | 3.1 (0.81) |
| Reduce as much as possible | 1 (5) | 2 (10) | 1 (5) | 1 (5) |
| Leave as is | 4 (20) | 9 (45) | 5 (25) | 13 (68) |
| Increase as much as possible | 4 (20) | 1 (5) | 3 (15) | 1 (5) |
| Sour/tartness recommendation |  |  |  |  |
| Mean (SD) | 2.8 (1.06)  | 2.6 (1.05) | 2.6 (1.05) | 2.6 (0.90) |
| Reduce as much as possible | 2 (10) | 4 (20) | 3 (15) | 2 (11) |
| Leave as is | 7 (35) | 11 (55) | 7 (35) | 7 (37) |
| Increase as much as possible | 1 (5) | 1 (5) | 1 (5) | 0 |
| Consistency recommendation |  |  |  |  |
| Mean (SD) | 2.8 (0.77)  | 2.6 (0.82) | 3.2 (0.67) | 3.1 (0.62) |
| Reduce as much as possible | 2 (10) | 3 (15) | 0 | 0 |
| Leave as is | 14 (70) | 13 (65) | 14 (70) | 15 (79) |
| Increase as much as possible | 0 | 0 | 1 (5) | 1 (5) |
| Rate color |  |  |  |  |
| Mean (SD) | 2.0 (0.46)  | 2.1 (0.55) | 2.0 (0.32) | 2.2 (0.54) |
| Unpleasant | 2 (10) | 2 (10) | 1 (5) | 1 (5) |
| Neutral/Acceptable | 16 (80) | 14 (70) | 18 (90) | 13 (68) |
| Pleasant/Desirable | 2 (10) | 4 (20) | 1 (5) | 5 (26) |

SD, standard deviation. aUnless otherwise noted.