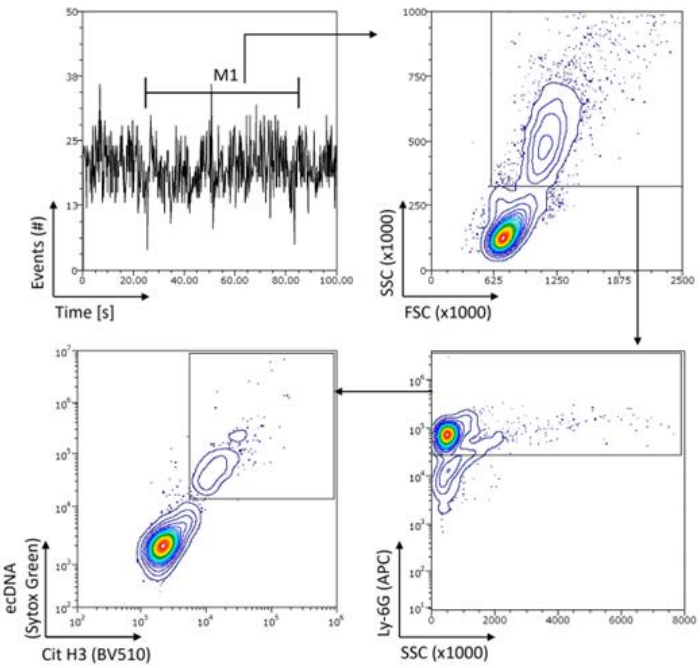
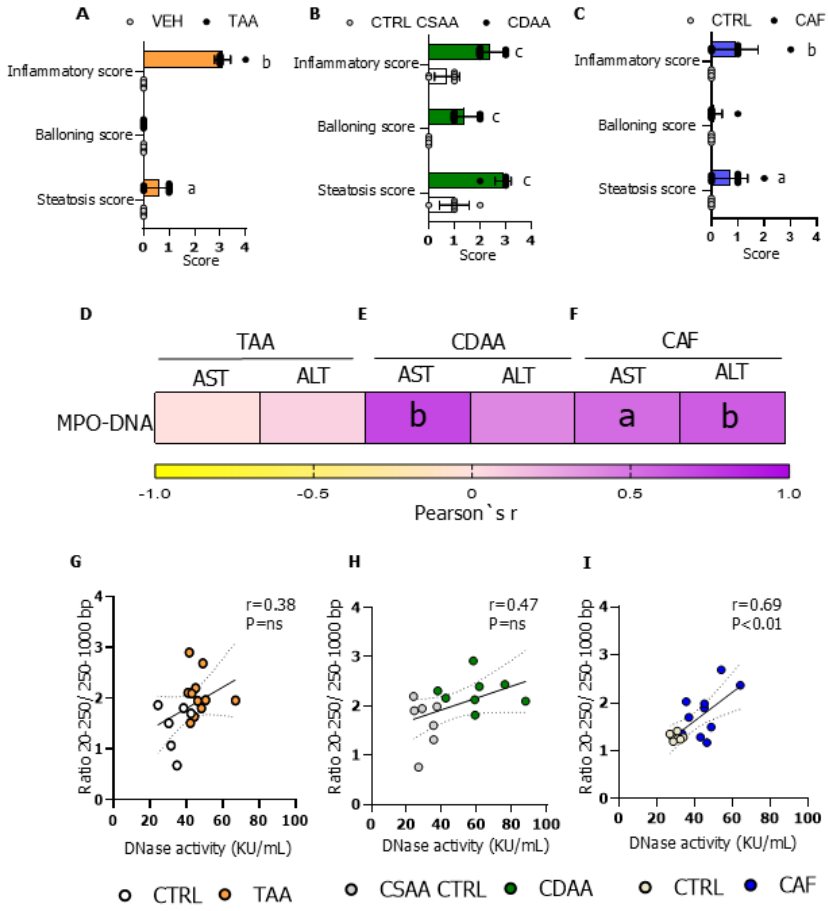



**Supplementary Figure 1 Gating strategy for NETotic neutrophil detection.** To assess the precise number of neutrophils per unit of blood volume, 60 s of measured time was gated (M1), representing 10 µL of cell suspension. Polymorphonuclear leukocytes (PMNs) were gated according to their size and granularity. From these Ly-6G-positive PMNs were considered as neutrophils. Due to the sticky properties of NETs, doublets were excluded using the gating strategy. NETs forming neutrophils were identified as Ly-6G positive PMNs based on double positivity for citrullinated histone H3 and extracellular DNA.




**Supplementary Figure 2 Histopathological scores in liver damage models.** A: Thioacetamide model; B: Choline-deficient L-amino acid-defined model; C: Cafeteria diet model; **D-F: Association of MPO-DNA count and liver damage markers**; D: Correlation of MPO-DNA count and AST or ALT in the thioacetamide model; E: Correlation of MPO-DNA count and AST or ALT in the choline-deficient L-amino acid-defined model; F: Correlation of MPO-DNA count and AST or ALT in the cafeteria diet model; **G-I: Association of DNase activity and fragmentation profile in different liver damage pathologies**; G: Correlation of DNase activity and ratio of small and large fragments in the thioacetamide experimental liver fibrosis; H: Correlation of DNase activity and ratio of small and large fragments in the choline-deficient L-amino acid-defined experimental liver steatosis; I: Correlation of DNase activity and ratio of small and large fragments in the cafeteria diet liver steatosis. Data are presented as mean ± standard error (A-C); $^{a}P < 0.05$, $^{b}P < 0.01$, $^{c}P < 0.001$. CTRL VEH; Control group of females ($n = 7$); TAA:

Experimental liver fibrosis group of females ($n$ = 11); CTRL CSAA: Control group ($n$ = 7); CDAA: Experimental liver steatosis group ($n$ = 10); CTRL: Control group ($n$ = 5); CAF: Experimental diet-induced liver steatosis group ($n$ = 10). A-C: Two-way analysis of variance and Bonferroni post-hoc test; D-I: Pearson's $r$.

**Supplementary Table 1 Composition of cafeteria diet**

| Menu | Food type | Energy in kcal/100 g | Carbohydrates in g/100 g | Fat in g/100 g | Protein in g/100 g |
|---|---|---|---|---|---|
| **1** | Salami | 458 | 2 | 40 | 22 |
| | Caramel Biscuit snacks | 494 | 64.6 | 23.9 | 6.4 |
| | Chocolate donut | 404 | 39 | 24 | 22 |
| | Salty sticks | 382 | 76.2 | 3.8 | 13 |
| **2** | Cheese | 352 | 0 | 28 | 25 |
| | Chocolate Biscuits with vanilla cream | 474 | 68 | 19 | 5.4 |
| | Chocolate cream | 570 | 52 | 37 | 5.1 |
| | Cheese crackers | 452 | 64 | 17 | 9.4 |