

Supplementary Materials

Interactions between Mannosylerythritol Lipid-A and Heat-Induced Soy Glycinin Aggregates: Physical and Chemical Characteristics, Functional Properties, and Structural Effects

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Figure S1. TEM micrographs of 11S and 11S-MEL-A. (A) 1.0% 11S. (B) 1.0% 11S after heat treatment for 0.25 h. (C) 1.0% 11S solutions added with 0.5 mg/mL MEL-A after heat treatment for 0.25 h. (D) 1.0% 11S after heat treatment for 3 h. (E) 1.0% 11S solutions added with 0.5 mg/mL MEL-A after heat treatment for 3 h.

