

**Supplementary file: Enzymatic hydrolysis modifies emulsifying properties of okra pectin**

**Table S1.** Flow behavior index ( $n$ ), consistency index ( $\kappa$ ), and apparent viscosity ( $\eta_{ap}$ ) of pectin solutions and their corresponding oil-in-water emulsions.

Model parameters	Pectin solutions				Emulsions			
	$K$	$n$	$r^2$	$^1\eta_{ap}$	$K$	$n$	$r^2$	$^1\eta_{ap}$
CON	8.928	0.488	0.998	59.85 $\pm$ 0.16 <sup>a</sup>	16.976	0.479	0.995	111.30 $\pm$ 0.32 <sup>a</sup>
PG	7.656	0.440	0.995	38.58 $\pm$ 0.23 <sup>c</sup>	16.573	0.411	0.996	75.35 $\pm$ 0.26 <sup>b</sup>
PG+GL+AR	2.843	0.535	0.996	24.08 $\pm$ 0.26 <sup>d</sup>	14.047	0.347	0.993	44.63 $\pm$ 0.59 <sup>d</sup>
GL	8.249	0.437	0.994	42.50 $\pm$ 0.71 <sup>b</sup>	18.191	0.318	0.990	55.88 $\pm$ 0.25 <sup>c</sup>
GL+AR	2.263	0.559	0.995	21.70 $\pm$ 0.22 <sup>e</sup>	6.902	0.420	0.995	31.90 $\pm$ 0.65 <sup>e</sup>

<sup>1</sup> $\eta_{ap}$  recorded at a shear rate of 192 s<sup>-1</sup> (50 rpm). Data presented as mean  $\pm$  standard deviation ( $n = 3$ ), and letters (a-e) represent significant differences between samples ( $p < 0.05$ ).