

Table S1 Average particle size ( $D_{4,3}$ ) of whey protein microparticles after homogenization at different speeds

Speed (rpm)	$D_{4,3}$ ( $\mu\text{m}$ )	
	10 mM $\text{CaCl}_2$	15 mM $\text{CaCl}_2$
9000	$40.01 \pm 0.79^a$	$110.13 \pm 0.05^a$
12000	$36.17 \pm 0.61^b$	$78.64 \pm 0.37^b$
15000	$16.28 \pm 0.18^c$	$57.69 \pm 0.20^c$
18000	$15.15 \pm 0.11^d$	$54.10 \pm 0.32^d$
21000	$9.94 \pm 0.21^e$	$32.39 \pm 0.78^e$

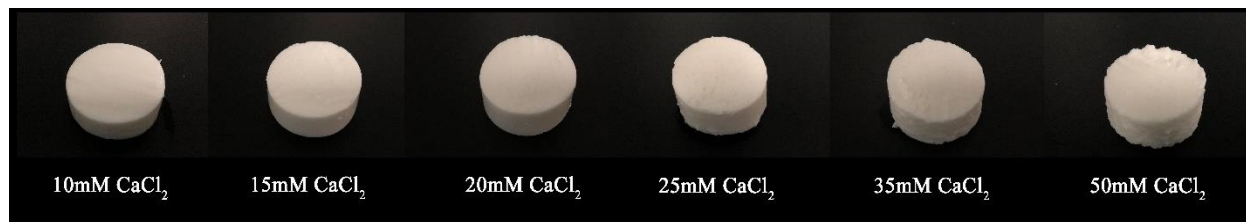


Figure S1 Photographs of the heat-set whey protein gels containing different CaCl<sub>2</sub> concentrations.

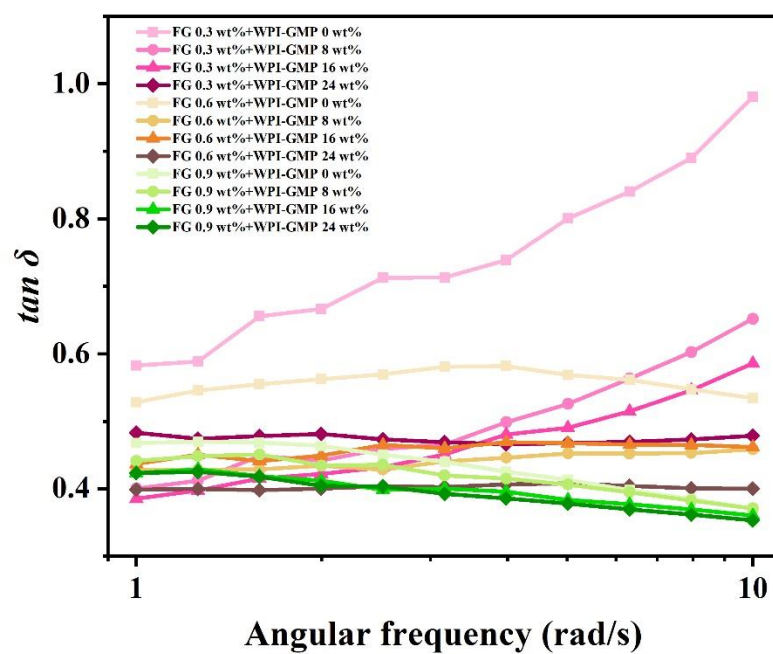


Figure S2 Phase angle of low-fat mayonnaises in the oscillatory shear test with the frequency sweep.