

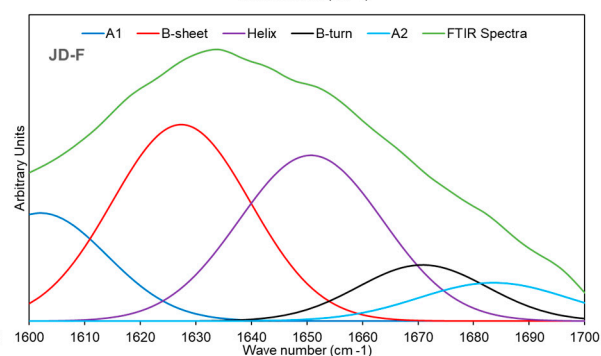
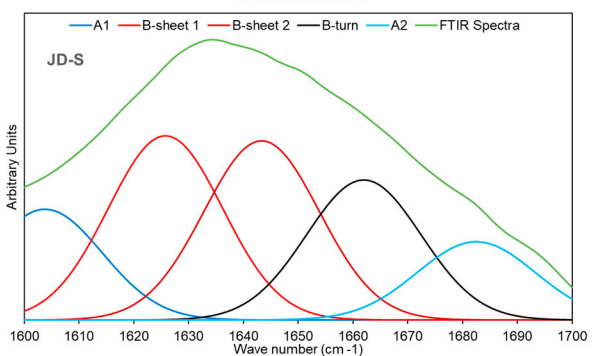
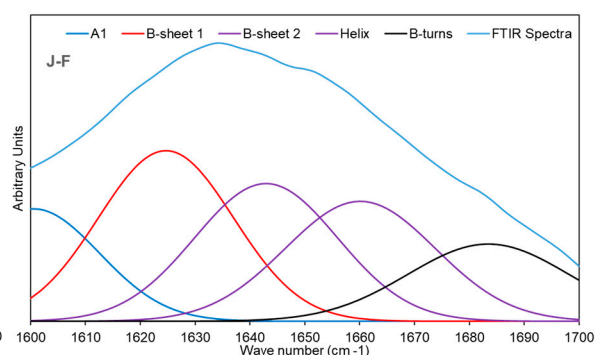
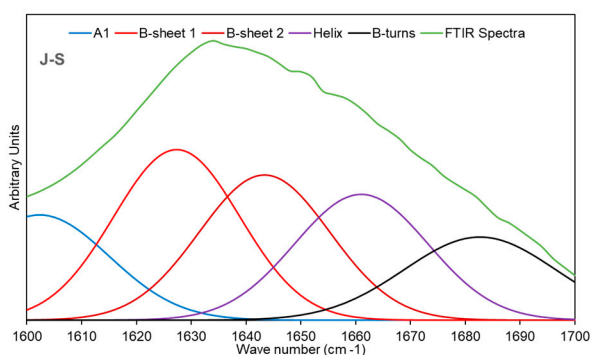
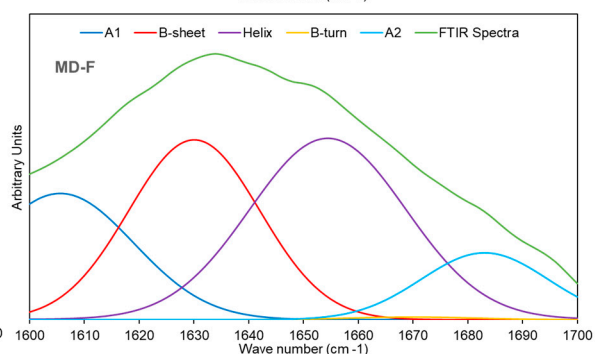
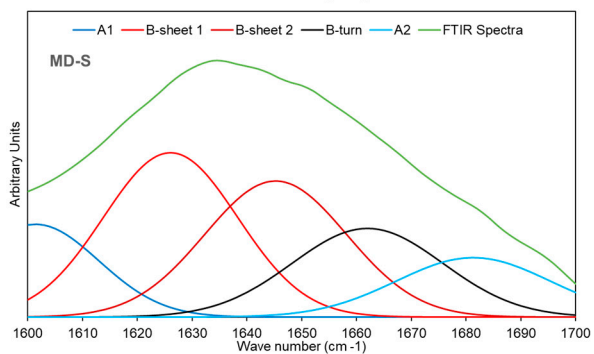
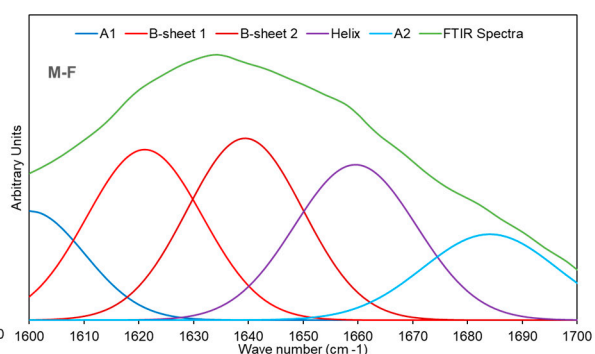
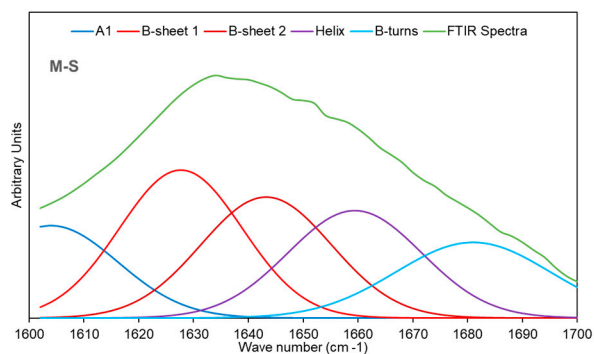
**Structural and Thermal Characterization of Protein Isolates from Australian Lupin  
Varieties as Affected by Processing Conditions**

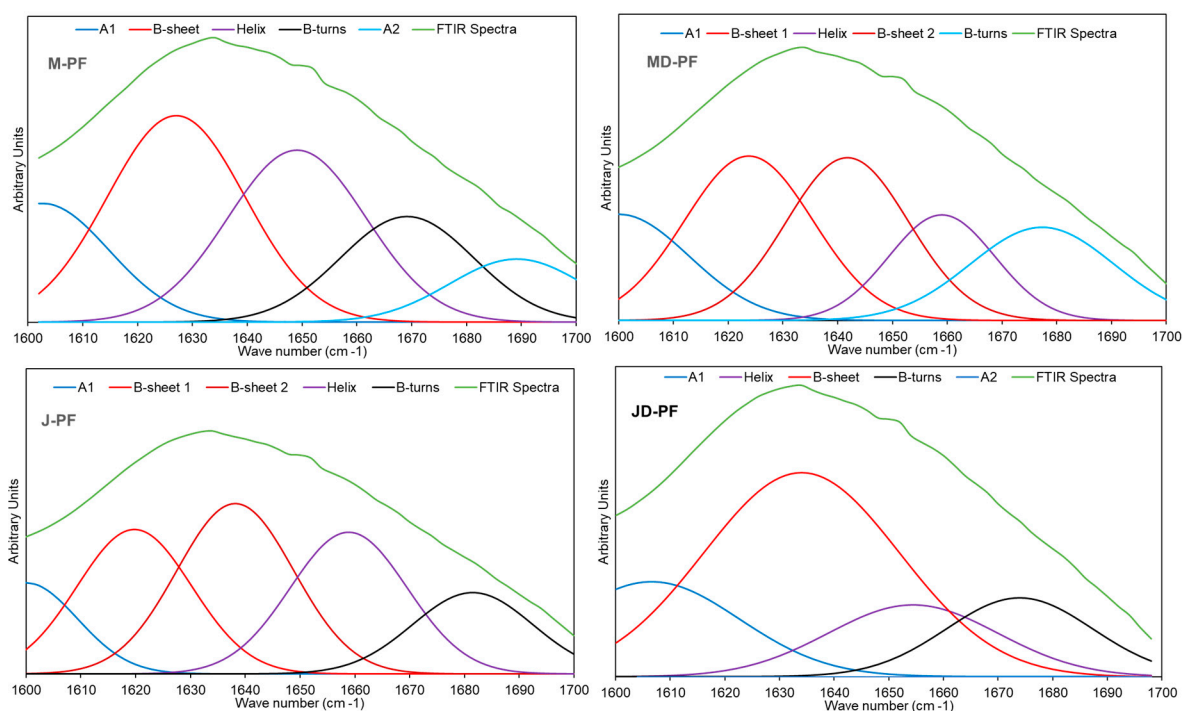
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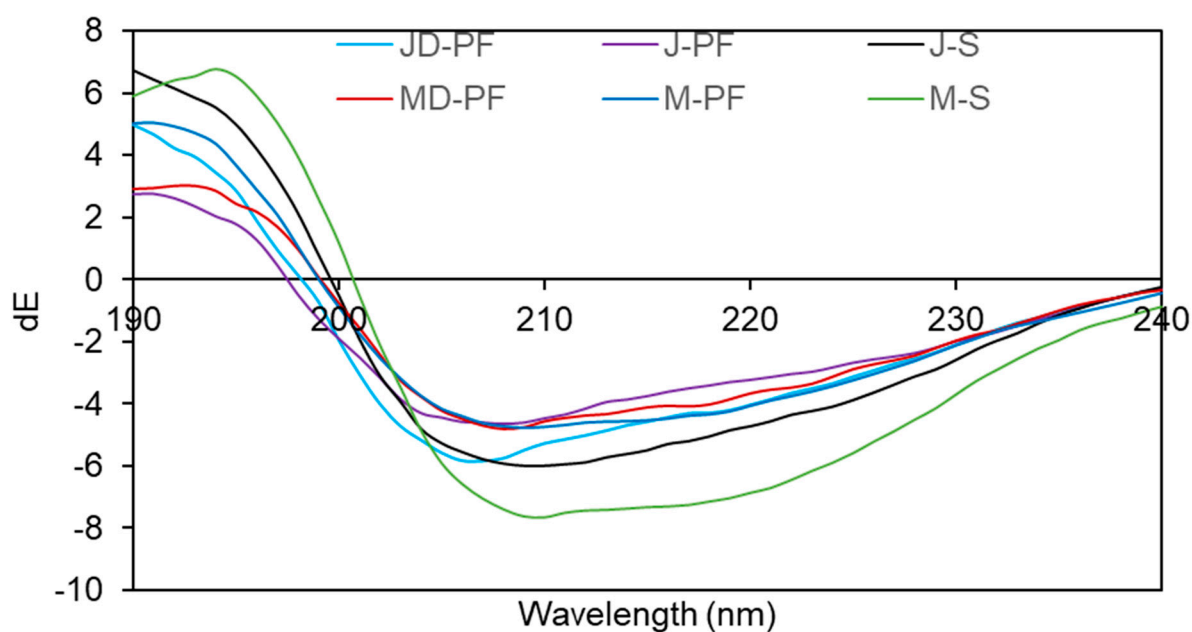
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**Figure S1.** Amide 1 region of the FTIR curve and protein secondary structure quantification using Gaussian curve fitting. MD-F=Defatted Murringo direct freeze dried, JD-F=Defatted Jurien direct freeze dried, M-F=Full fat Murringo direct freeze dried, J-F=Full fat Jurien direct freeze dried, MD-PF=Defatted Murringo pasteurized and freeze dried, JD-PF=Defatted Jurien pasteurized and freeze dried, M-PF=Full fat Murringo pasteurized and freeze dried, J-PF=Full fat Jurien pasteurized and freeze dried, MD-S=Defatted Murringo spray dried, JD-S=Defatted Jurien spray dried, M-S=Full fat Murringo spray dried, J-S=Full fat Jurien spray dried.



**Figure S2.** representative far UV circular dichroism curve for lupin protein isolates *obtained by different processing techniques*. MD-PF=Defatted Murringo pasteurized and freeze dried, JD-PF=Defatted Jurien pasteurized and freeze dried, M-PF=Full fat Murringo pasteurized and freeze dried, J-PF=Full fat Jurien pasteurized and freeze dried, M-S=Full fat Murringo spray dried, J-S=Full fat Jurien spray dried.