

Supplementary Material

Upcycling of defatted sesame seed meal via protein amyloid-based nanostructures: Preparation, characterization, functional and antioxidant attributes

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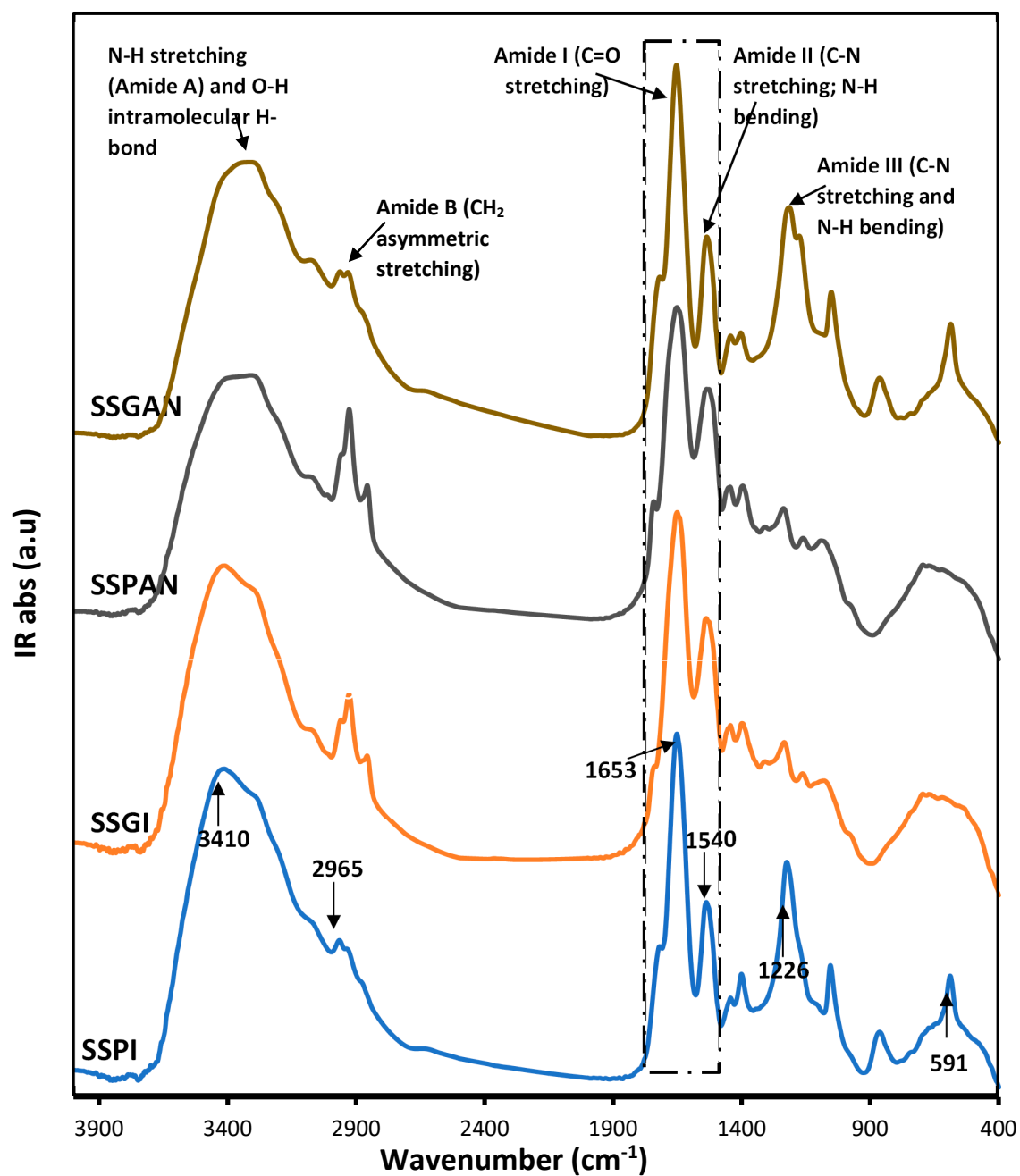


Figure S1. FTIR spectra of sesame proteins (SSPI and SSG) and amyloid-based nanostructure (SSPAN and SSGAN) from 4000 – 400 cm^{-1} highlighting prominent peaks.