

Supplementary File

Acid Hydrolysis of Quinoa Starch to Stabilize High Internal Phase Emulsion Gels

Table S1 Yield of QS nanocrystals and DH of QS as a function of hydrolysis time (1–4 days) with statistical analysis

Hydrolysis time (day)	Sample	Yield (%)	DH (%)
1	QS-1	30.4 ± 0.2 ^d	51.2 ± 0.7 ^a
2	QS-2	18.8 ± 0.1 ^c	73.6 ± 0.9 ^b
3	QS-3	13.6 ± 0.1 ^b	82.7 ± 1.3 ^c
4	QS-4	10.8 ± 0.1 ^a	87.8 ± 1.6 ^d

Different superscript letters (a–d) were used to represent statistical significance among different samples ($p < 0.05$).

Table S2 Apparent viscosity of HIPEs stabilized by QS as a function of hydrolysis time (0–4 days) with statistical analysis

Sample	Apparent viscosity (mPa·s)
QS	1080.0 ± 10.0 ^a
QS-1	1353.3 ± 15.3 ^b
QS-2	2250.0 ± 26.4 ^c
QS-3	3003.3 ± 15.3 ^d
QS-4	3313.3 ± 83.3 ^e

Different superscript letters (a–e) were used to represent statistical significance among different samples ($p < 0.05$).