

# Supplementary Materials

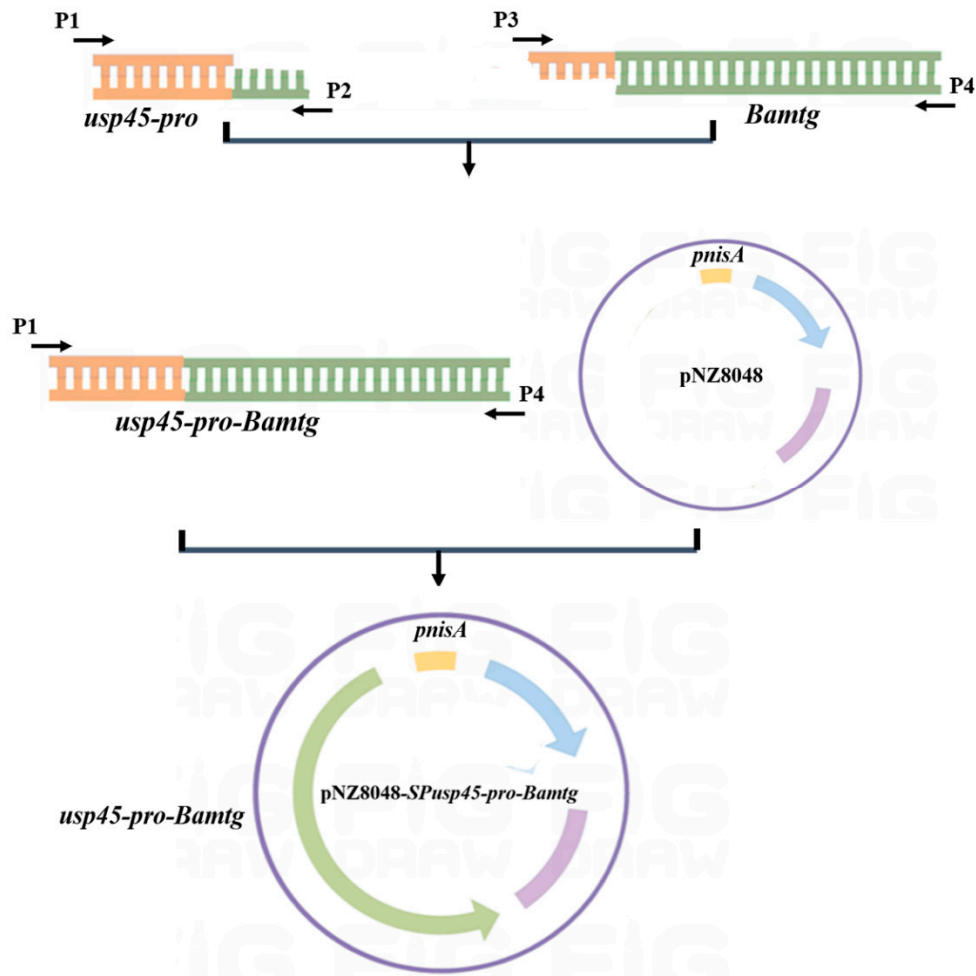
## Secretion of *Bacillus amyloliquefaciens* Transglutaminase from *Lactococcus lactis* and Its Enhancement of Food Gel Properties

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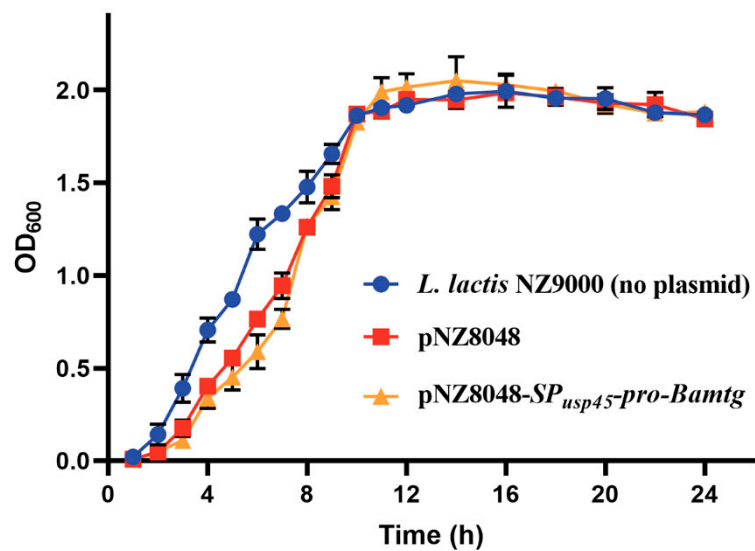
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**Figure S1.** The construction progress of plasmid.



**Figure S2.** The growth curves of strains. Nisin was added when the OD is 0.6.