

Supporting Information for:

Fabrication of Hydrophilic Composites by Bridging Secondary Structures between Rice Proteins and Pea Proteins Toward Enhanced Nutritional Properties

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Supporting figures

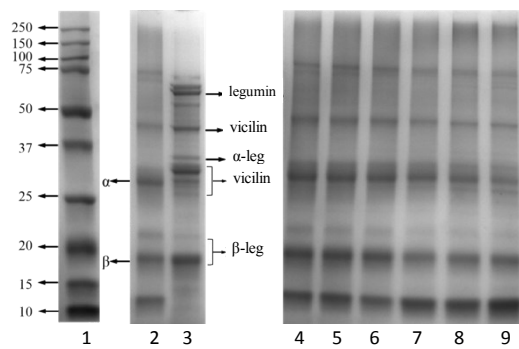


Fig. S1 SDS-PAGE. Lane 1 is marker, and lanes 2-9 are RPs, PPs, and sediments of composites prepared at PPs/PPs = 1:0.01, 1:0.05, 1:0.1, 1:0.2, 1:0.5, and 1:1, respectively.

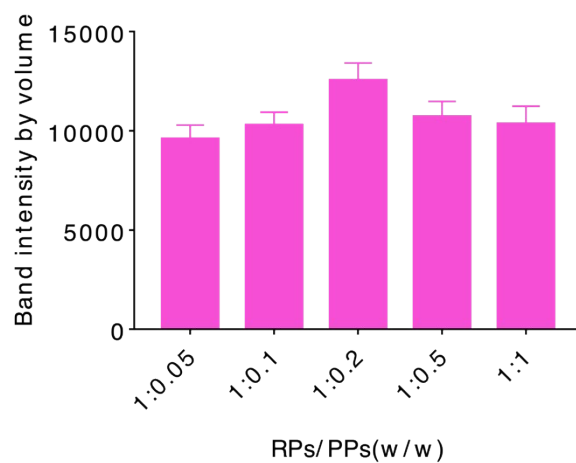


Fig. S2 Band illumination of α -glutelin in composites.

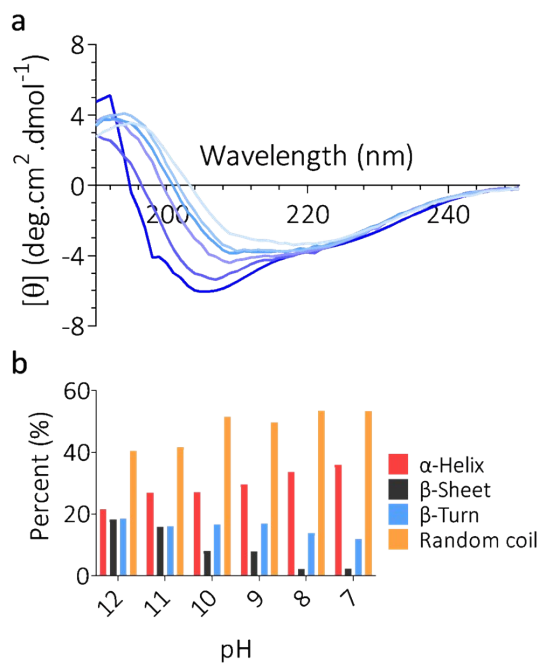


Fig. S3 (a) Representative far-UV CD spectra of a composite prepared at RPs/PPs = 1:1 (w/w). Colored curves in the arrow direction represent composites at pH 7–12, respectively. (b) Analysis of secondary structures.