

***In vitro* protein digestibility of different soy-based products: Effect of
microstructure, physico-chemical properties and protein aggregation**

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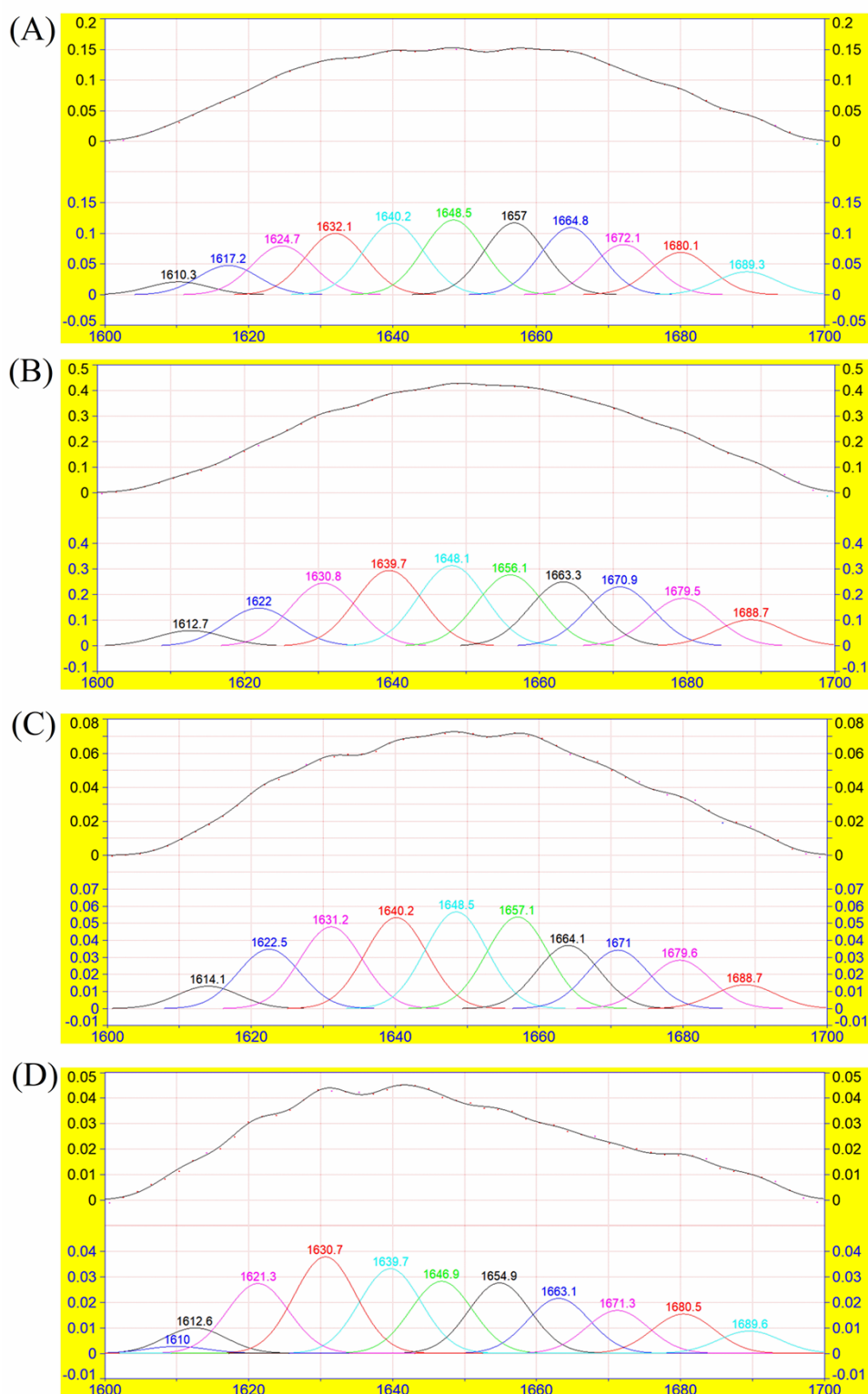


Fig. S1. The deconvolution of amide I spectra and curve-fitted individual component bands of the amide I region in fourier transform infrared (FTIR) spectra ($1600 - 1700 \text{ cm}^{-1}$) of the four samples. (A) soy drink; (B) reconstituted soy drink powder; (C) tofu; (D) yuba.

Table S1. Lipid, protein, ash content and 7S/11S protein ratio in the four soy products.

	Soy drink	Reconstituted soy drink powder	Tofu	Yuba
Lipid (%)	1.65 ± 0.05 ^a	13.20 ± 0.10 ^c	3.70 ± 0.10 ^b	34.80 ± 0.40 ^d
Protein (%)	4.19 ± 0.02 ^a	51.10 ± 0.23 ^c	14.91 ± 0.11 ^b	57.50 ± 0.30 ^d
Ash (%)	0.41 ± 0.03 ^a	4.120 ± 0.12 ^c	0.47 ± 0.11 ^a	2.18 ± 0.06 ^b
Ratio of 7S/11S (%)	31.20 ± 0.60 ^a	34.30 ± 3.60 ^a	30.40 ± 2.30 ^a	32.50 ± 2.00 ^a

Values within the same row with no superscript letter in common represent a significant difference (means ± SD, $p < 0.05$).