

**Preparation and characterization of emulsion gels stabilized by
adequately preprocessed insoluble soybean fiber from *okara***

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Electronic Supplementary Information (ESI)

Fig. S1 Experimental setup for the measurement of contact angle.

Fig. S2 Fourier transform infrared spectroscopy (FTIR; A) of ISF obtained before or after steam explosion (1.5 MPa for 90 s) associated with alkaline treatment or enzymatic hydrolysis by protease, and the visual appearance (B) of ISF stabilized emulsions ($c=0.40$ wt%, $\phi=0.1$) during 30 days of storage.

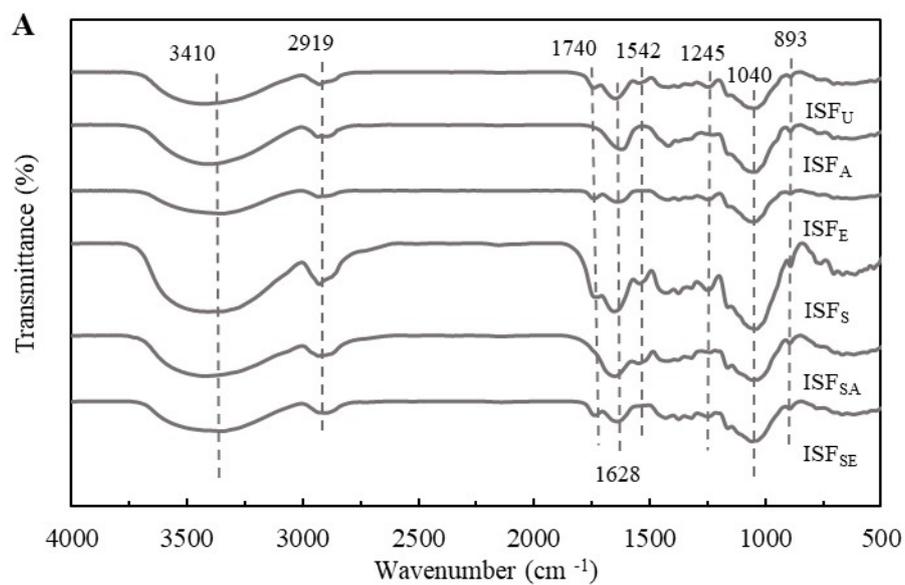
Fig. S3 Visual appearance of ISF_E-stabilized emulsions gels at different ISF concentrations ($c=0.25$ to 1.50 wt%) and oil volume fractions ($\phi=0.1$ to 0.5) during 30 days of storage. Tubes from left to right in each picture represent emulsion gels with 0.25 wt%, 0.50 wt%, 0.75 wt%, 1.00 wt% and 1.50 wt% ISF_E, respectively.

Fig. S4 Storage modulus (G') and loss modulus (G'') as a function of strain from an amplitude sweep ($\gamma=0.01$ to 100 %) at fixed frequency (1.0 Hz) of ISF_{SE}-stabilized emulsion gels at different oil volume fractions (ϕ) with a fixed ISF concentration of 1.0 wt%.

Fig. S1



Fig. S2



B

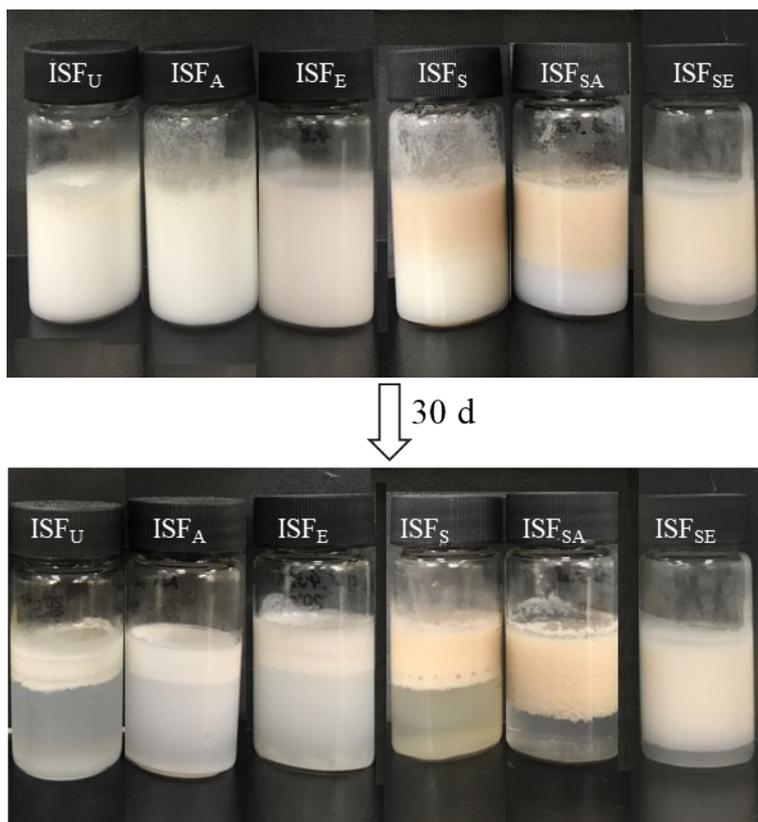


Fig. S3

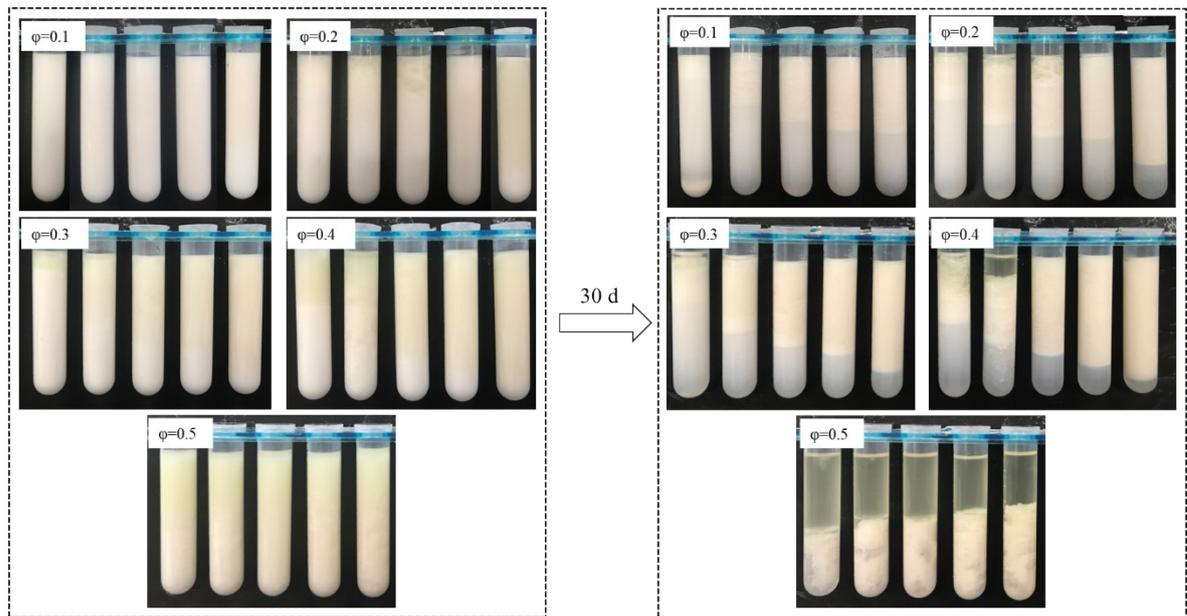


Fig. S4

