Supplementary Information

for

Hydrogels assembled from ovotransferrin fibrils and xanthan gum as dihydromyricetin delivery vehicles

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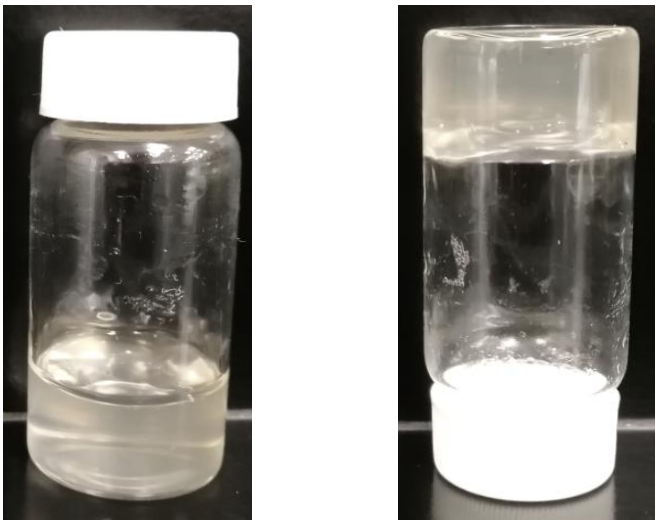
(a) (b)

Fig. S1. Visual appearance of hydrogel assembled from OVT fibril and XG at pH 2.5: (a) non-inverted vial, (b) inverted vial after 10 min-storage. The pH was adjusted with addition of glucono delta-lactone (GDL).

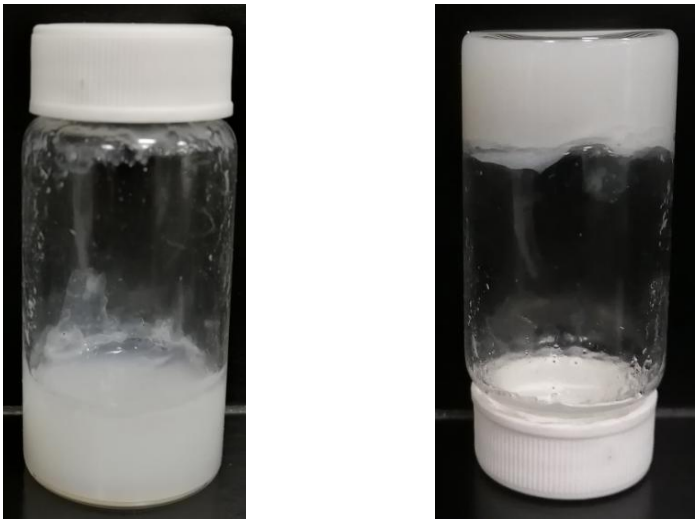
(a) (b)

Fig. S2. Visual appearance of hydrogel assembled from OVT fibril and XG at pH 3.2: (a) non-inverted vial, (b) inverted vial after 10 min-storage. The pH was adjusted with addition of glucono delta-lactone (GDL).



(a) (b)

Fig. S3. Visual appearance of DMY-loaded XG hydrogel: (a) non-inverted vial, (b) inverted vial after 24 h-storage.



(a) (b)

Fig. S4. Visual appearance of DMY-loaded OVT fibril–XG hydrogel: (a) non-inverted vial, (b) inverted vial after 24 h-storage.