Fig.A1 Particle size distributions of whey protein and microparticulated whey proteins. ([#] Particle distribution was measured with air as disperse medium.)

Fig.A2 Course of back-scattering light profile in the function of test tube height for emulsions stabilized by WPC(a), MWP (pH 3.5) (b), MWP (pH 4.5) (c), MWP (pH 5.5) (d), MWP (pH 6.5) (e), MWP (pH 7.5) (f), and MWP (pH 8.5) (g).

Fig.A3 Course of back-scattering light profile in the function of test tube height for emulsions stabilized by WPC-XG(a), MWP (pH 3.5)-XG (b), MWP (pH 4.5)-XG (c), MWP-XG (pH 5.5) (d), MWP (pH 6.5)-XG (e), MWP (pH 7.5)-XG (f), and MWP-XG (pH 8.5) (g).

Fig.A4 Course of back-scattering light profile in the function of test tube height for emulsions stabilized by proteins (1) and xanthan gum-protein complexes (2) during digestion in simulated gastric fluid. (a1) WPC; (b1) MWP (pH 3.5); (c1) MWP (pH 4.5); (d1) MWP (pH 5.5); (e1) MWP (pH 6.5); (f1) MWP (pH 7.5); (g1) MWP (pH 8.5); (a2) WPC-XG; (b2) MWP (pH 3.5)-XG; (c2) MWP (pH 4.5)-XG; (d2) MWP (pH 5.5)-XG; (e2) MWP (pH 6.5)-XG; (f2) MWP (pH 7.5)-XG; (g2) MWP (pH 8.5)-XG.

Fig.A5 Course of back-scattering light profile in the function of test tube height for emulsions stabilized by proteins (1) and xanthan gum-protein complexes (2) during digestion in simulated intestinal fluid. (a1) WPC; (b1) MWP (pH 3.5); (c1) MWP (pH 4.5); (d1) MWP (pH 5.5); (e1) MWP (pH 6.5); (f1) MWP (pH 7.5); (g1) MWP (pH 8.5); (a2) WPC-XG; (b2) MWP (pH 3.5)-XG; (c2) MWP (pH 4.5)-XG; (d2) MWP (pH 5.5)-XG; (e2) MWP (pH 6.5)-XG; (f2) MWP (pH 7.5)-XG; (g2) MWP (pH 8.5)-XG.

Fig.A1

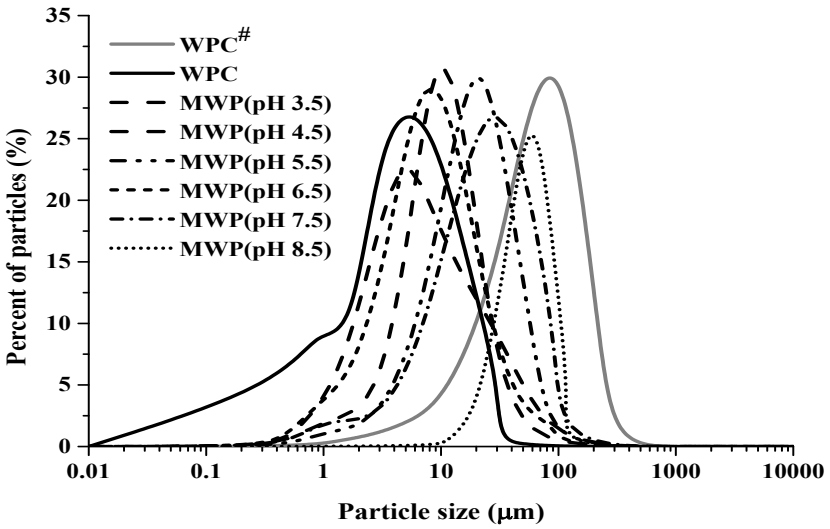

WPC#
WPC
MWP(pH 3.5)
MWP(pH 4.5)
MWP(pH 5.5)
MWP(pH 6.5)
MWP(pH 7.5)
MWP(pH 8.5)
Percent of particles (%)
Particle size (μm)
0
5
10
15
20
25
30
35
0.01
0.1
1
10
100
1000
10000

Fig.A2

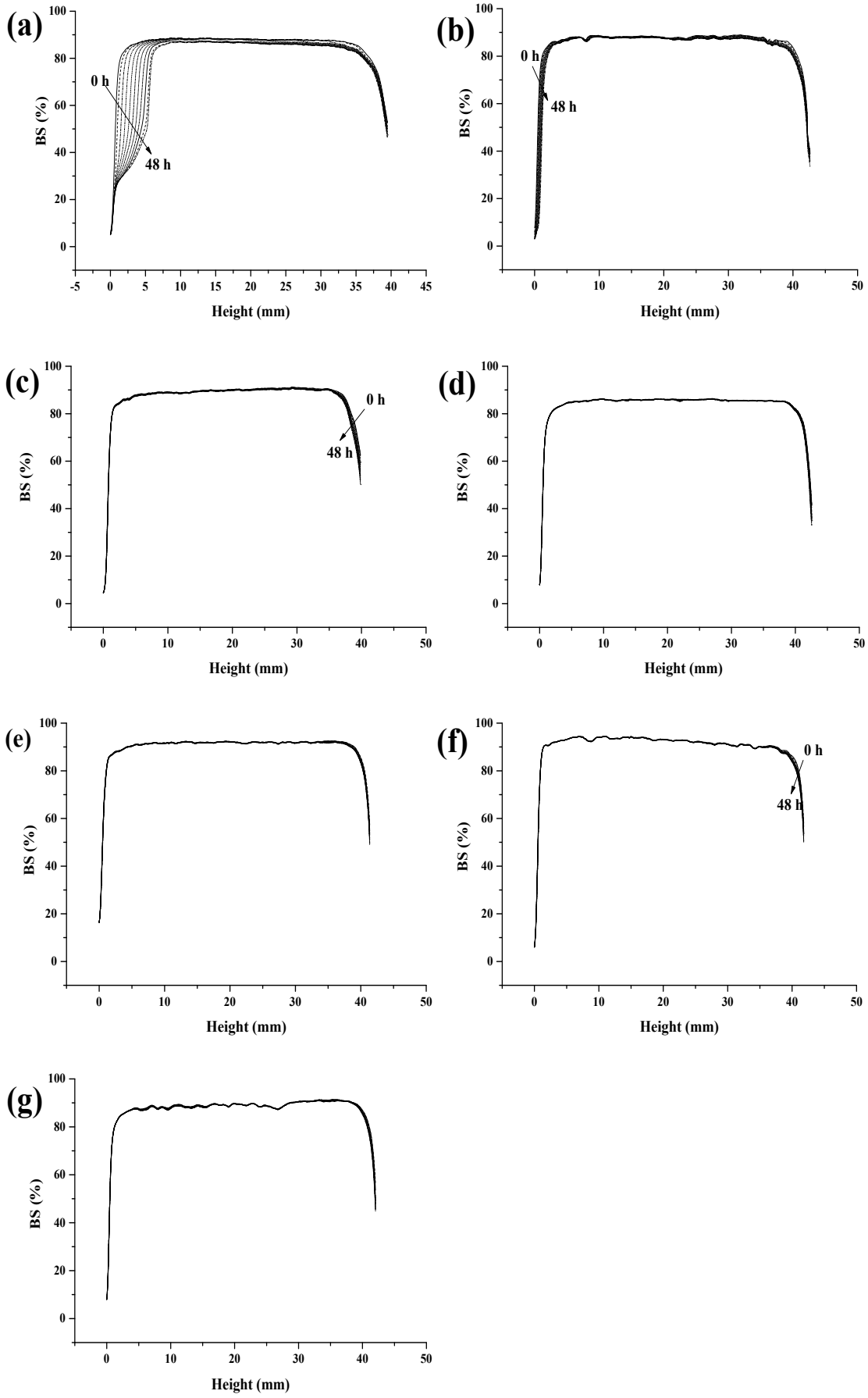

(a)
0 h
48 h
BS (%)
Height (mm)
(b)
0 h
48 h
BS (%)
Height (mm)
(c)
0 h
48 h
BS (%)
Height (mm)
(d)
BS (%)
Height (mm)
(e)
BS (%)
Height (mm)
(f)
0 h
48 h
BS (%)
Height (mm)
(g)
BS (%)
Height (mm)

Fig.A3

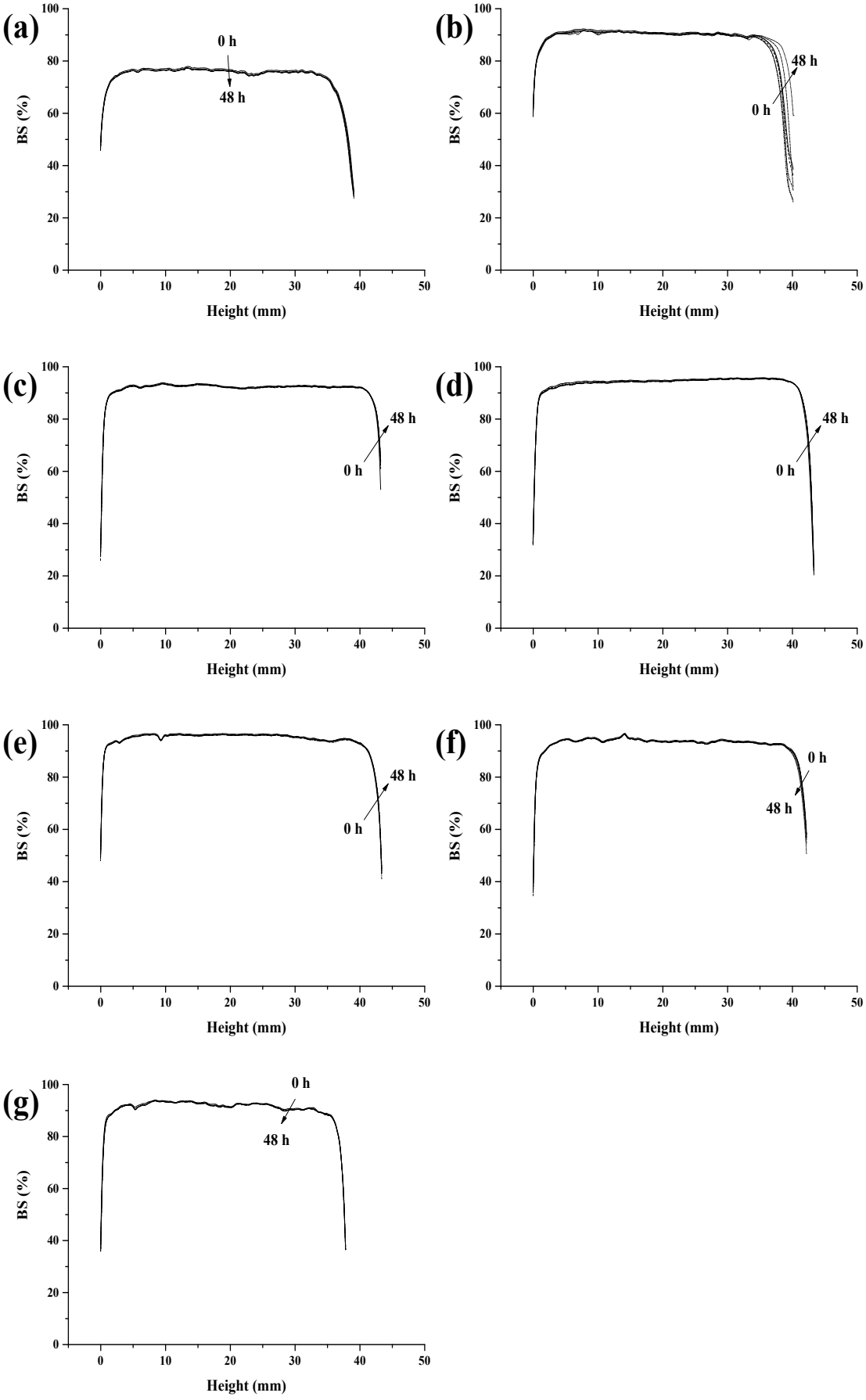

(a)
0 h
48 h
BS (%)
Height (mm)
(b)
48 h
0 h
BS (%)
Height (mm)
(c)
48 h
0 h
BS (%)
Height (mm)
(d)
48 h
0 h
BS (%)
Height (mm)
(e)
48 h
0 h
BS (%)
Height (mm)
(f)
0 h
48 h
BS (%)
Height (mm)
(g)
0 h
48 h
BS (%)
Height (mm)

Fig.A4

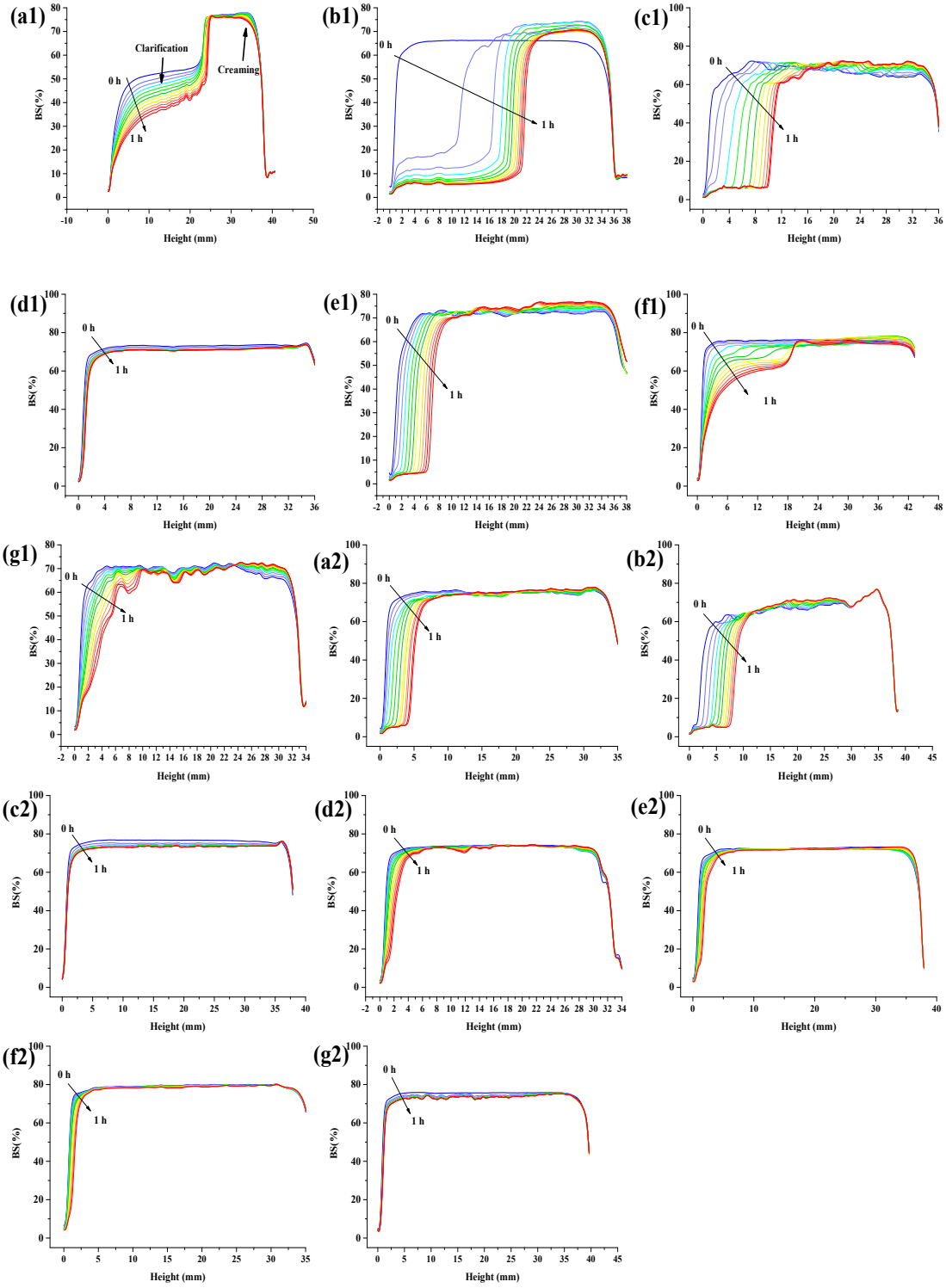
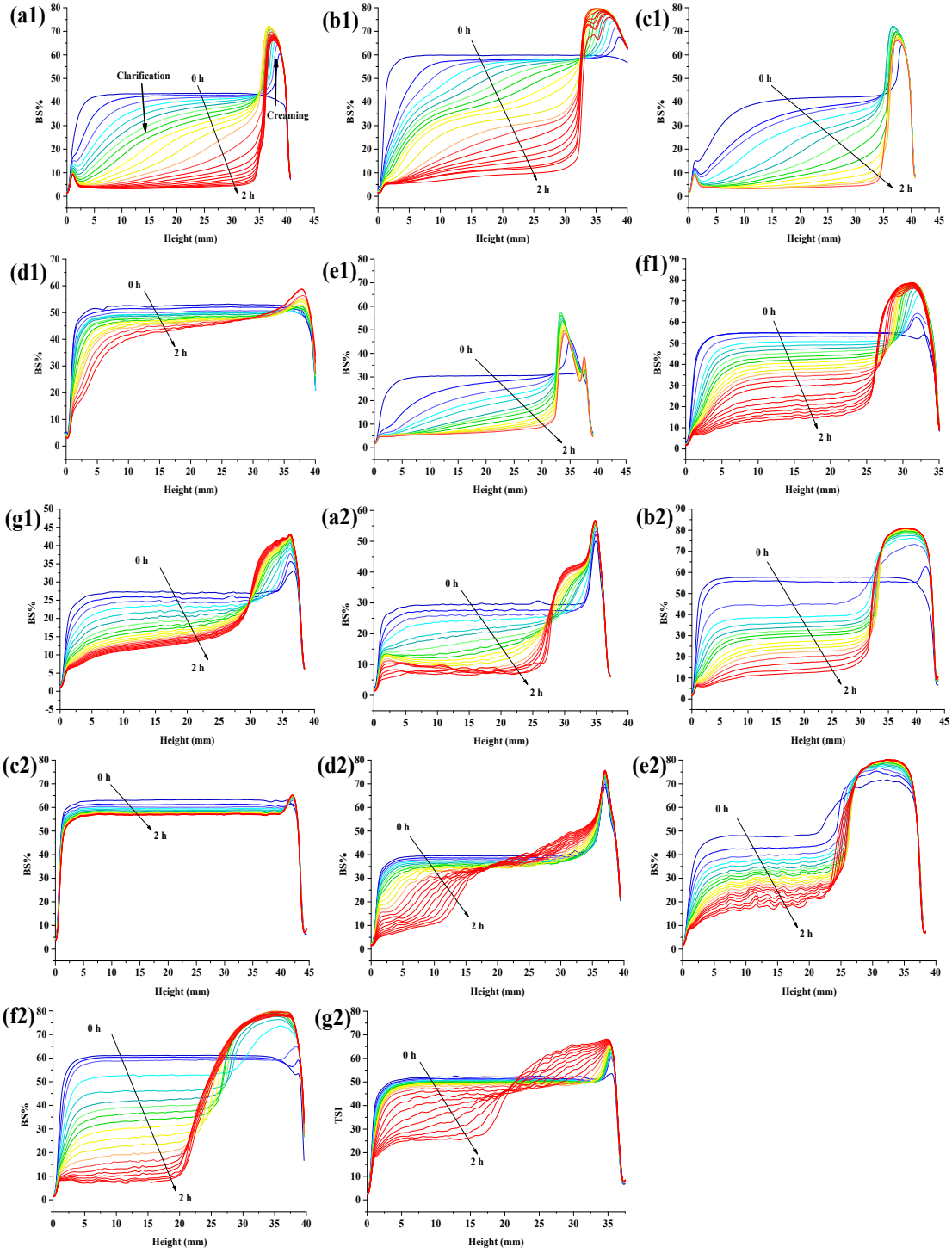

(a1)
Clarification
Creaming
0 h
1 h
BS(%)
Height (mm)
(b1)
0 h
1 h
BS(%)
Height (mm)
(c1)
0 h
1 h
BS(%)
Height (mm)
(d1)
0 h
1 h
BS(%)
Height (mm)
(e1)
0 h
1 h
BS(%)
Height (mm)
(f1)
0 h
1 h
BS(%)
Height (mm)
(g1)
0 h
1 h
BS(%)
Height (mm)
(a2)
0 h
1 h
BS(%)
Height (mm)
(b2)
0 h
1 h
BS(%)
Height (mm)
(c2)
0 h
1 h
BS(%)
Height (mm)
(d2)
0 h
1 h
BS(%)
Height (mm)
(e2)
0 h
1 h
BS(%)
Height (mm)
(f2)
0 h
1 h
BS(%)
Height (mm)
(g2)
0 h
1 h
BS(%)
Height (mm)

Fig.A5


(a1)
Clarification
0 h
2 h
Creaming
BS%
Height (mm)
(b1)
0 h
2 h
BS%
Height (mm)
(c1)
0 h
2 h
BS%
Height (mm)
(d1)
0 h
2 h
BS%
Height (mm)
(e1)
0 h
2 h
BS%
Height (mm)
(f1)
0 h
2 h
BS%
Height (mm)
(g1)
0 h
2 h
BS%
Height (mm)
(a2)
0 h
2 h
BS%
Height (mm)
(b2)
0 h
2 h
BS%
Height (mm)
(c2)
0 h
2 h
BS%
Height (mm)
(d2)
0 h
2 h
BS%
Height (mm)
(e2)
0 h
2 h
BS%
Height (mm)
(f2)
0 h
2 h
BS%
Height (mm)
(g2)
0 h
2 h
TSI
Height (mm)