

## Mixing Ratio Dependent Complex Coacervation Versus Bicontinuous Gelation Of Pectin And *In Situ* Formed Zein Nanoparticles

### Supplementary Information

#### Pectin- Zein Nanoparticle Mixing Ratio Dependent Complex Coacervation Versus Gelation

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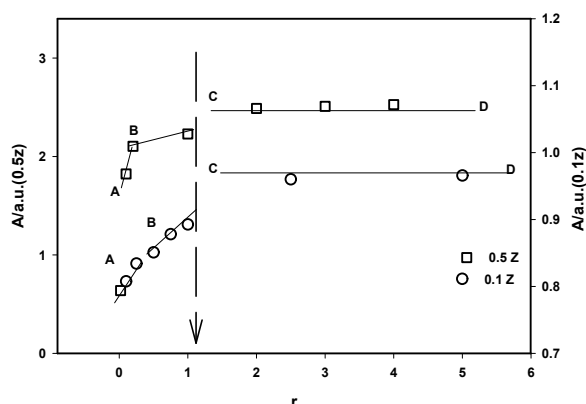
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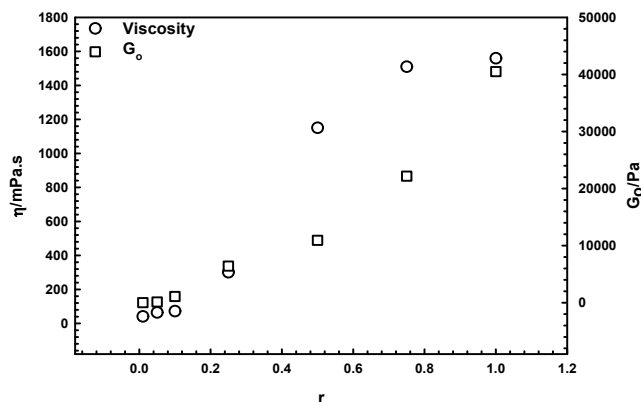
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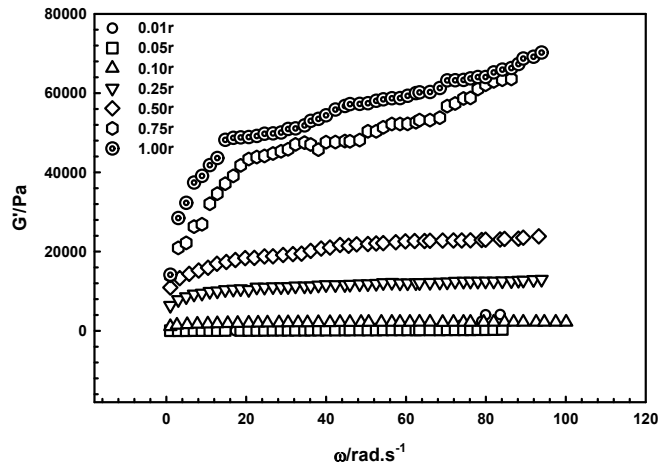
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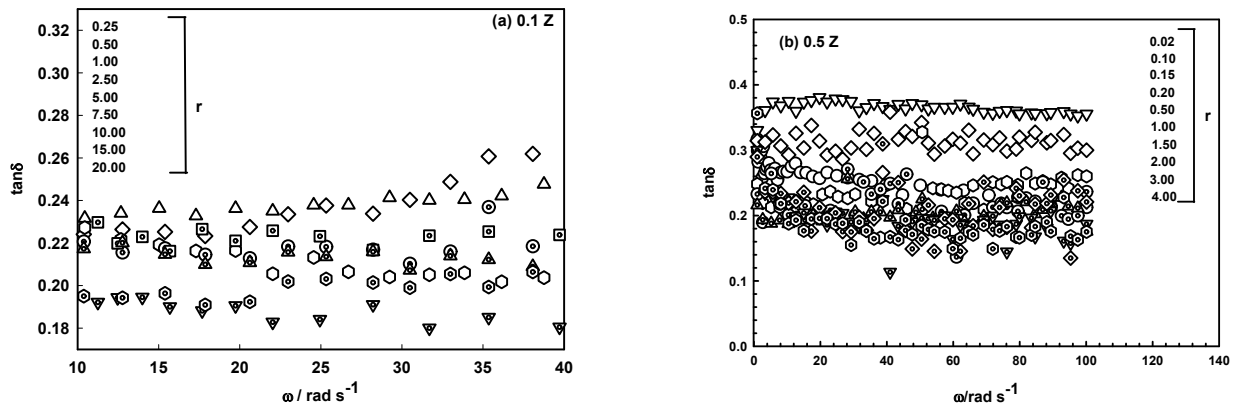
**Fig. S1.** Variation of absorbance of P-Z complex taken at 205 nm shown as function of mixing ratio. A-D are characteristic transition points depicting formation of complex at A, soluble complex at B, coacervate droplets at C, and gelation in the C-D region. See text for details.



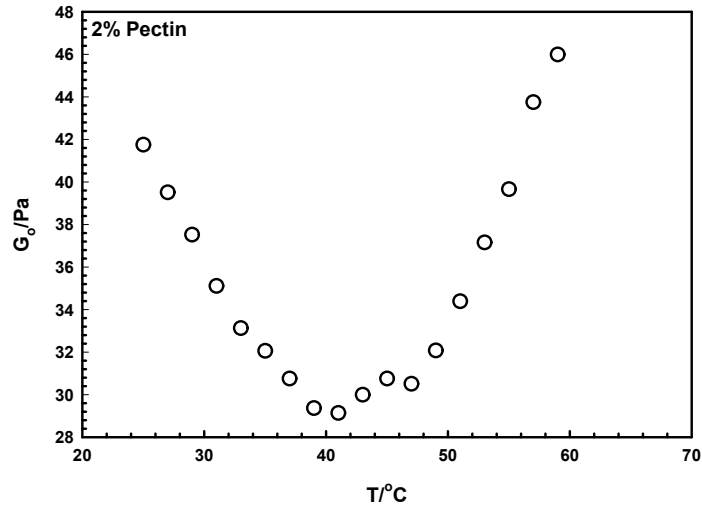
**Fig. S2.** Variation of viscosity and low frequency storage modulus  $G_0$  of Pectin-Zein complex as a function of mixing ratio (or Zein concentration) measured at 25 °C.



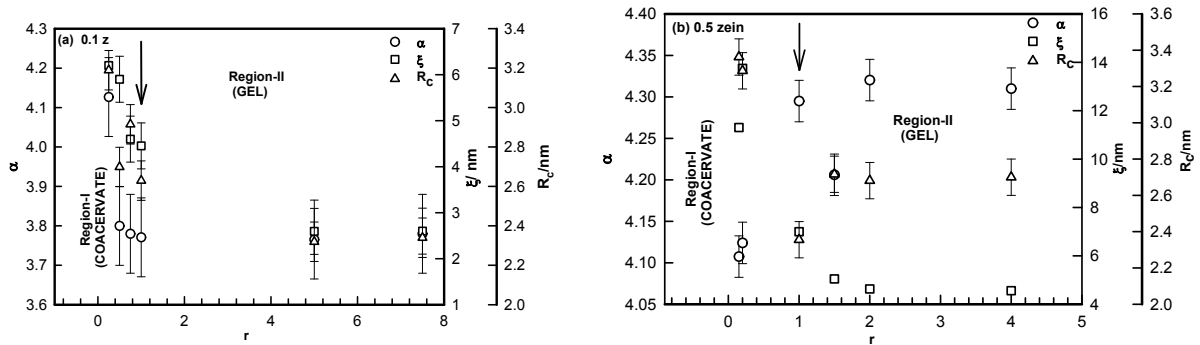
**Fig. S3.** Variation of elastic (storage) modulus  $G'$  of Pectin-Zein complex as a function of frequency at variable mixing ratio (with fixed pectin= 1% (w/v) measured at 25 °C).



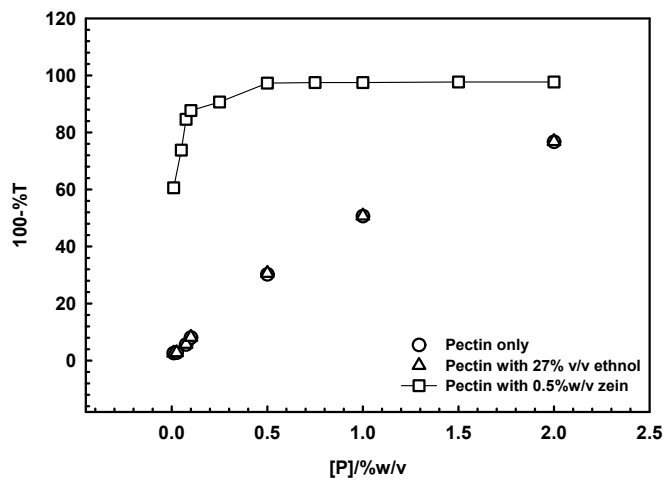
**Fig.S4:** Variation of  $\tan\delta$  of P-Z samples (coacervate and gel) (a) at 0.1% Z and (b) at 0.5% Z as a function of frequency. The measurements were performed at 25 °C using constant oscillation stresses of 6.3 Pa. Solid lines are guide to the eye.



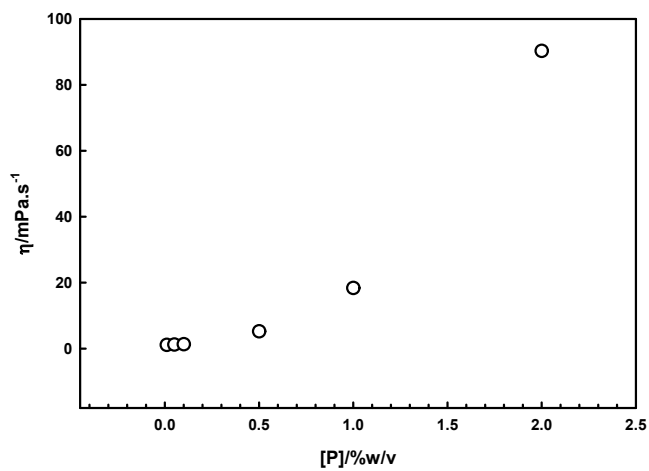
**Fig.S5:** Variation of low frequency storage modulus  $G_0$  of 2% (w/v) Pectin gel samples shown as function of temperature. Melting profiles were generated by using a temperature ramp of 1  $^{\circ}\text{C}/\text{min}$ . Sharp upturn in the data at 40  $^{\circ}\text{C}$  indicated drying of samples.



**Fig. S6:** Small angle neutron scattering intensity profile, fitting parameters (power-law exponent, and mesh size and cross-sectional radius) and cross-over wave vector of a P-Z (coacervate and gel) (a) 0.1 % and (b) 0.5 % (w/v) Zein at various mixing ratio measured at 25  $^{\circ}\text{C}$ .



**Fig. S7:** Turbidity titration profile as a function of pectin concentration with 27%v/v ethanol and 0.5%w/v zein.



**Fig. S8:** Variation of viscosity for pectin concentration.