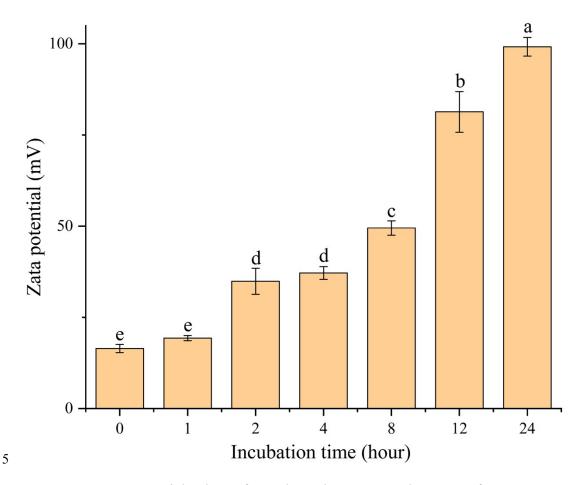
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SUPPORTING INFORMATION

- 2 Formation of fibrils derived from whey protein isolate:
- 3 Structural characteristics and protease resistance

4 Supporting figures



6 Figure S1 Zeta- potential values of WPI heated at 80 °C under pH 2.0 for 0, 1, 2, 4, 8,

- 7 12, and 24 h, respectively. Different superscript letters (a \sim e) indicate significant
- 8 differences at the p < 0.05 level.
- 9 Note: The zeta-potential of protein samples was determined using a particle size
- 10 potentiometer (Nano-ZSE, Malvern Corp., U.K.). Protein samples were diluted with
- 11 deionized water which was adjusted to pH 2.0 previously.