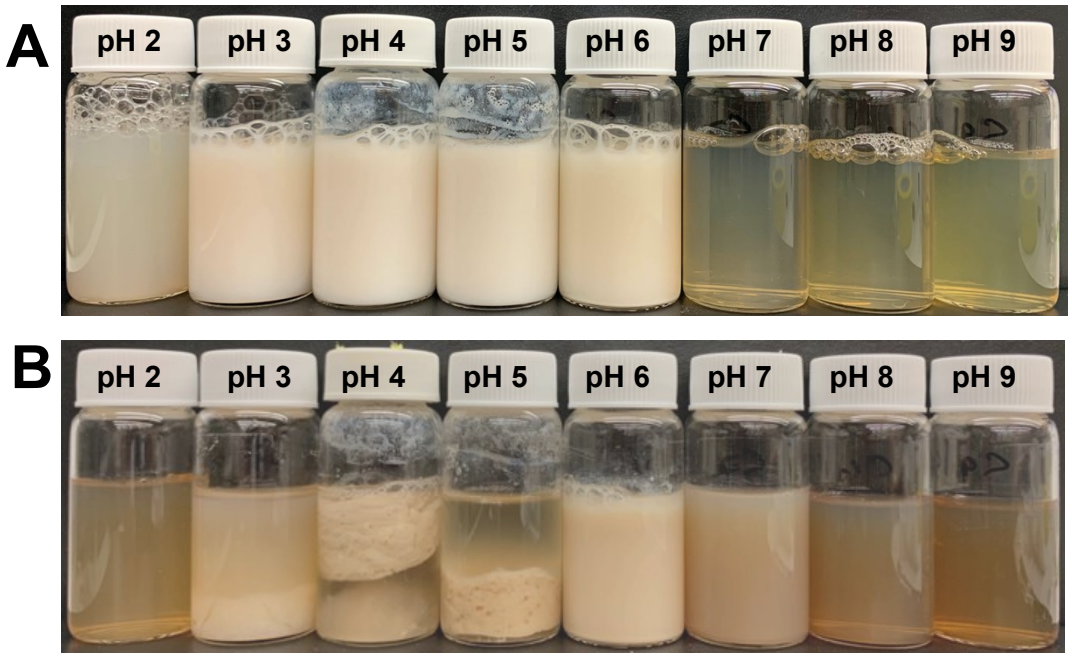
Electronic Supplementary Material (ESI) for Food & Function.

Supplementary data

S1. Appearance of lentil proteins at different pH level: (A) LPI suspensions, (B) heated LPI suspensions. The LPI suspensions were prepared with 1.5% LPI and heated for 2 h at 90°C.



Supplementary data

S2. Reducing SDS-PAGE profiles of fibrillar lentil protein gels (at pH 2) with different heating time (0 – 16 h). The band, M and N, displays standard protein markers and native protein, respectively. All gel samples were dispersed in 0.1 M phosphate buffer (pH 7) to obtain a final protein concentration of 2.5 mg/mL. Then, any particulate material lasting in the suspension was cracked by an Ultra-Turrax T18 disperser at 11,000 rpm for 3 min.