Supplementary Information (SI) for Sustainable Food Technology.

Supplementary material

Supplementary table captions-

Table S1- Effect of Ultrasonic Cavitation at 20 kHz on the Physical properties of 10% w/v MPC at 600 Wt. power and variable time ranging from 0 to 30 min

Table S2- Effect of Hydrodynamic Cavitation on the Physical properties of 10% w/v MPC at 6MPa pressure and different time

Supplementary figure captions-

Fig. S1. Effect of 600 W power ultrasound at variable times ranging from 0 to 30 min on the Emulsifying Activity in 10% w/v MPC. Control, T1, T2, T3, and T4 represent 0, 5, 10, 20, and 30 min of Ultrasonic Processing time respectively.

Fig. S2. Effect of 600Wt Power Ultrasound at variable times ranging from 0 to 30 min on the Emulsifying Stability in 10% w/v MPC where Control, T1, T2, T3, T4 represents 0, 5, 10, 20, and 30 min of Ultrasonic Processing time respectively

Fig. S3. Effect of 600 Wt. Power Ultrasound at variable times ranging from 1 to 30 min on the Foaming Capacity 10% w/v MPC. Where Control, T1, T2, T3, T4 represents 0, 5, 10, 20 and 30 min of Ultrasonic Processing time respectively

Fig. S4. Effect of 600Wt Power Ultrasound a variable time ranging from 0 to 30 min on the Foaming stability in 10% w/v MPC where, Control, T1, T2, T3, T4 represents 0, 5, 10, 20, and 30 min of Ultrasonic Processing time respectively

Fig. S5. Effect of 6MPa Pressure Power Hydrodynamic cavitation at variable times ranging from 0 to 30 min on the Emulsifying Activity in 10% w/v MPC where Control, T1, T2, T3, T4 represents 0, 5, 10, 20 and 30 min of Cavitation Processing time respectively

Fig. S6. Effect of 6MPa Pressure Power Hydrodynamic cavitation at variable times ranging from 0 to 30 min on the Emulsifying Stability in 10% w/v MPC where Control, T1, T2, T3, T4 represents 0, 5, 10, 20 and 30 min of cavitation Processing time respectively

Fig. S7. Effect of 6MPa Pressure Power Hydrodynamic cavitation at variable times ranging from 0 to 30 min on the foaming activity 10% w/v MPC where Control, T1, T2, T3, T4 represents 0, 5, 10, 20 and 30 min of cavitation Processing time respectively

Fig. S8. Effect of 6MPa Pressure Power Hydrodynamic Cavitation at variable times ranging from 0 to 30 min on foaming stability in 10% w/v MPC where Control, T1, T2, T3, T4 represents 0, 5, 10, 20 and 30 min of cavitation Processing time respectively

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