

Electronic Supplementary Information

Rheological and Structural Study of Electrostatic Cross-Linked Xanthan Gum Hydrogels Induced by β -Lactoglobulin

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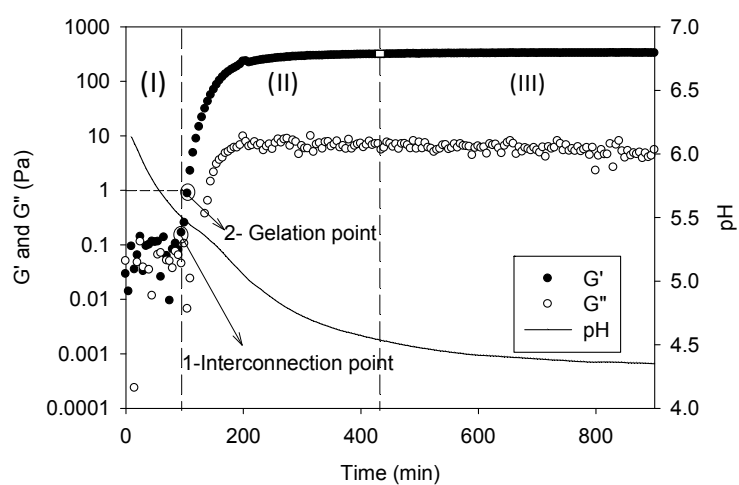


Fig. S1 Storage modulus (G'), loss modulus (G'') and pH as function of time during gelation for β lg/XG mixture at $r = 5$ and total solid concentration 0.30 wt%. The white squares indicate the point at which the gel is stable and the deviation of maximum G' does not exceed five percent.

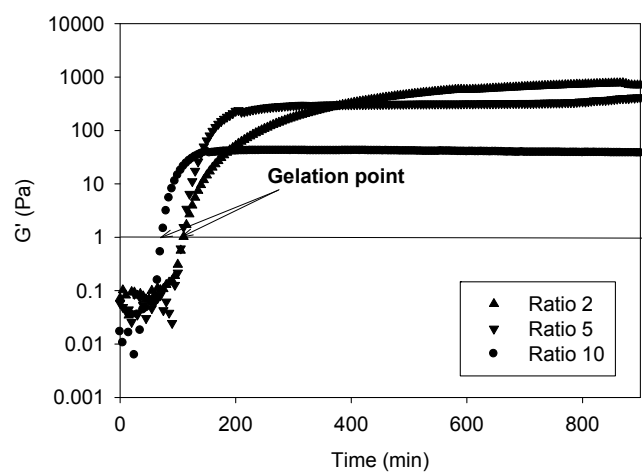


Fig.S2 Time dependence of storage modulus during gelation for β lg/XG mixtures at total solid concentration 0.30 wt% and different ratios.

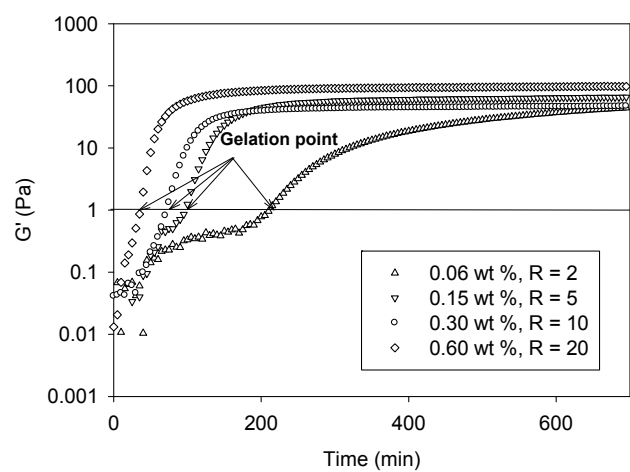


Fig.S3 Time dependence of storage modulus during gelation for β lg/XG mixtures at a fixed polysaccharide concentration (0.03 wt%) and different protein concentrations.