Supplementary Information

1 Swelling experiment

Gel sample (3 g and 5 mm thickness) was placed in 40 ml simulated gastric fluid (SGF) without added pepsin. Experiments were carried out at 37 °C. The gels were taken out of the solution after 1, 2, 3, 4, 5 and 20 h incubation respectively and excess water was removed by gently blotting with a tissue paper and the mass of the gel was recorded. Swelling ratio (SR) was calculated using the following expression: $SR= (W_t - W_0) / W_0$, where W_t denotes the weight of the gel at time t and W_0 is the initial weight of the gel.[1] Experiments were replicated 6 times.

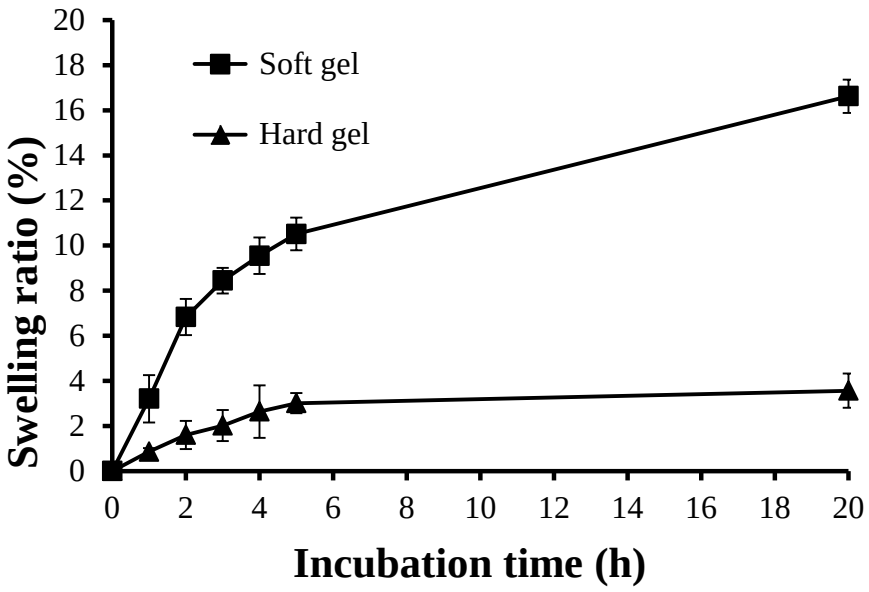

Figure S1 Swelling kinetics of heat-set whey protein emulsion gels in the SGF

2 Reference

1. B. Vardhanabhuti, W. Khayankan and E. A. Foegeding, J. Food Sci., 2010, 75, E305-E313.