Correlation Between the Water solubility and Secondary Structure of Tilapia-Soybean Protein Co-Precipitates

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Supporting Figures



Figure S1. SDS-PAGE of tilapia protein isolate (TPI), tilapia-soybean protein co-precipitates (TSPCs), and soybean protein isolate (SPI).



Figure S2. Comparison of soluble protein concentration of tilapia protein isolate (TPI), tilapia-soybean protein co-precipitates (TSPCs), and soybean protein isolate (SPI) at different pH value.

Supporting Table

Table S1. Protein content (g/100g) of tilapia protein isolate (TPI), tilapia-soybean protein co-precipitates (TSPCs), and soybean protein isolate (SPI).

Items	TPI	TSPC _{3:1}	TSPC _{2:1}	TSPC _{1:1}	TSPC _{1:2}	TSPC _{1:3}	SPI
Protein content	$95.93\pm0.72^{\text{a}}$	94.24 ± 0.57^{b}	$92.76 \pm 0.83^{\circ}$	$92.67 \pm 0.51^{\circ}$	$92.05 \pm 0.74^{\circ}$	$90.84\pm0.13^{\rm d}$	$90.68\pm0.32^{\rm d}$

Different letters indicate significant differences (p < 0.05).