

## **Supplementary Data**

### **Impact of $\kappa$ -carrageenan on the cold-set pea protein isolate emulsion-filled gels: Mechanical property, microstructure, and *in vitro* digestive behavior**

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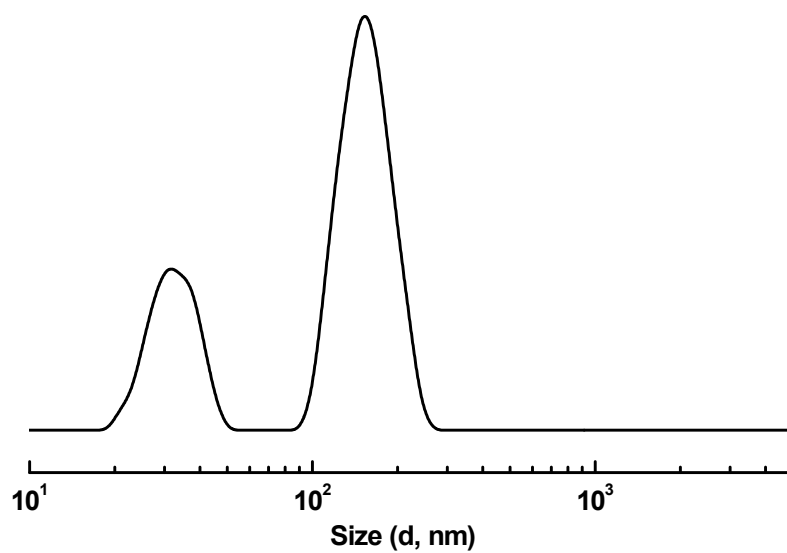
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**Figure S1**



**Fig. S1** Size distribution of pea protein isolate aggregates.