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Heteroprotein complex formation of bovine lactoferrin and pea protein isolate: A multiscale structural analysis

Eda Adal[1,2], Amin Sadeghpour[1], Simon Connell[3], Michael Rappolt[1], Esra Ibanoglu[2], Anwesha Sarkar[1]*.

[1]*Food Colloids and Processing Group, School of Food Science and Nutrition, University of Leeds, Leeds, LS2 9JT, United Kingdom,*

[2]*Gaziantep University, Food Engineering Department, 27310 Gaziantep, Turkey*

[3]*Molecular and Nanoscale Physics Group, School of Physics and Astronomy, University of Leeds, Leeds, LS2 9JT, United Kingdom.*

Corresponding Author

*Email: A.Sarkar@leeds.ac.uk

Food Colloids and Processing Group,

School of Food Science and Nutrition, University of Leeds, Leeds, LS2 9JT, United Kingdom.

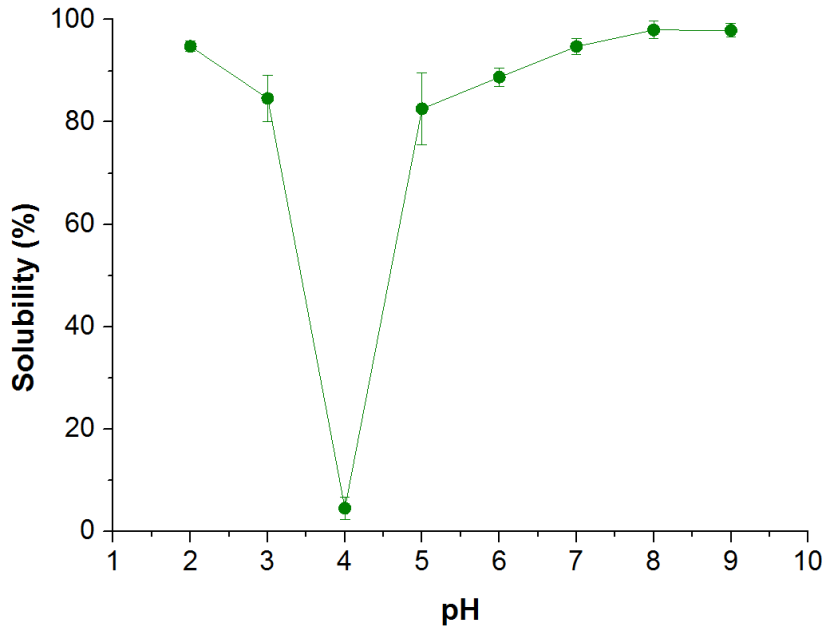

Figure S1. Solubility curve of PPI stock solution after centrifugation and filtration (1.2 g/L).

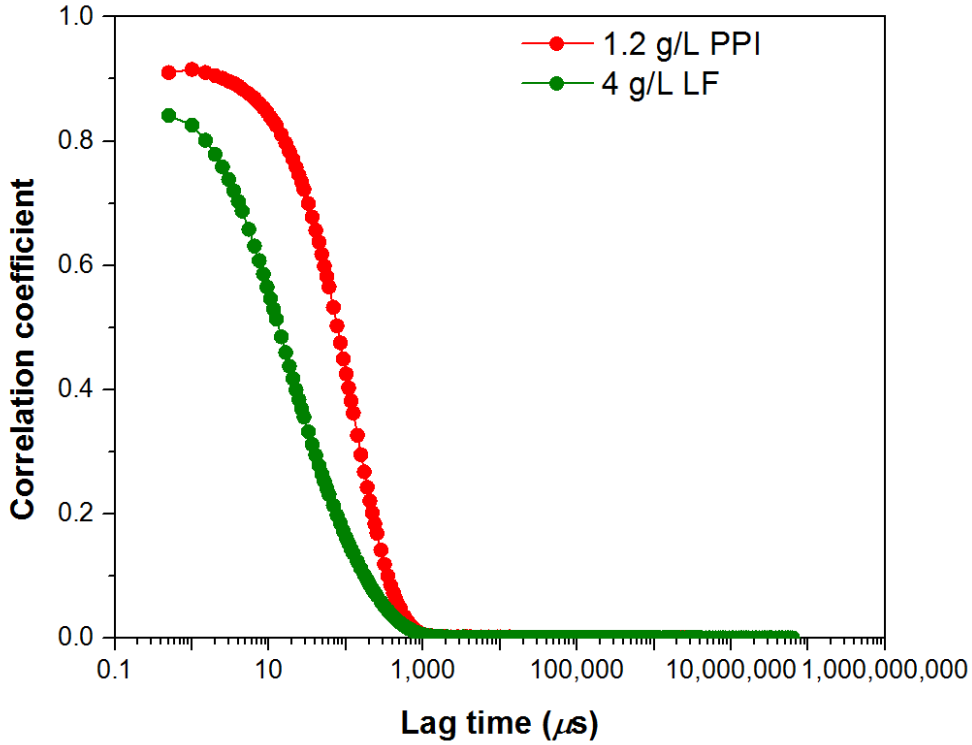

Figure S2. Raw correlograms of 0.007 mM PPI and 0.047 mM LF stock solutions, respectively.

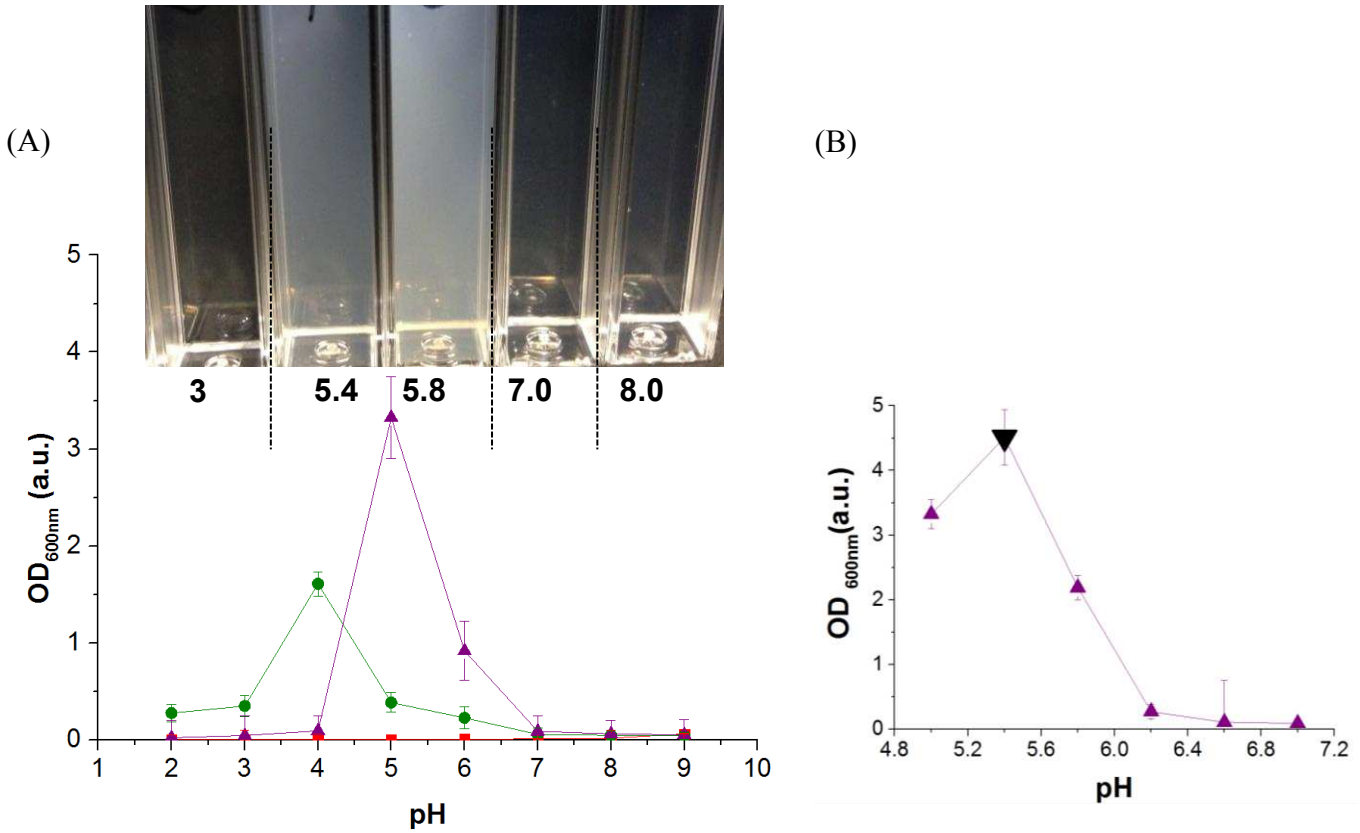

Figure S3. Turbidity of 0.047 mM LF solution (■), 0.007 mM PPI solution (●) and mixture of 0.047 mM LF and 0.007 mM PPI solutions (▲) (PPI/ LF molar ratio of 0.15) as a function of pH with corresponding photographs of cuvette taken immediately after mixing (a) and the zoomed-in turbidity values of coacervates in pH 5-7 region highlighting the isoelectric point (▼) (b). Error bars represent standard deviations.