Investigating the microstructure of soft, microporous matter with synchrotron X-ray Tomography

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Supporting Information 1

Table S1. Overrun values calculated from sample 15S 30 Minutes, using different thresholding methods in the post-processing workflow.

Method	Otsu	Huang and Wang	Renyi's Entropy
VOI1	153.1	146.4	213.1
VOI2	145.2	124.5	237.9
VOI3	150.3	133.3	244.0
VOI4	159.5	133.4	264.8
VOI5	145.3	133.2	198.8
VOI6	160.5	137.7	290.7

Mean (%)	**152.3 ± 6.7**	**134.7 ± 7.2**	**241.5 ± 33.5**

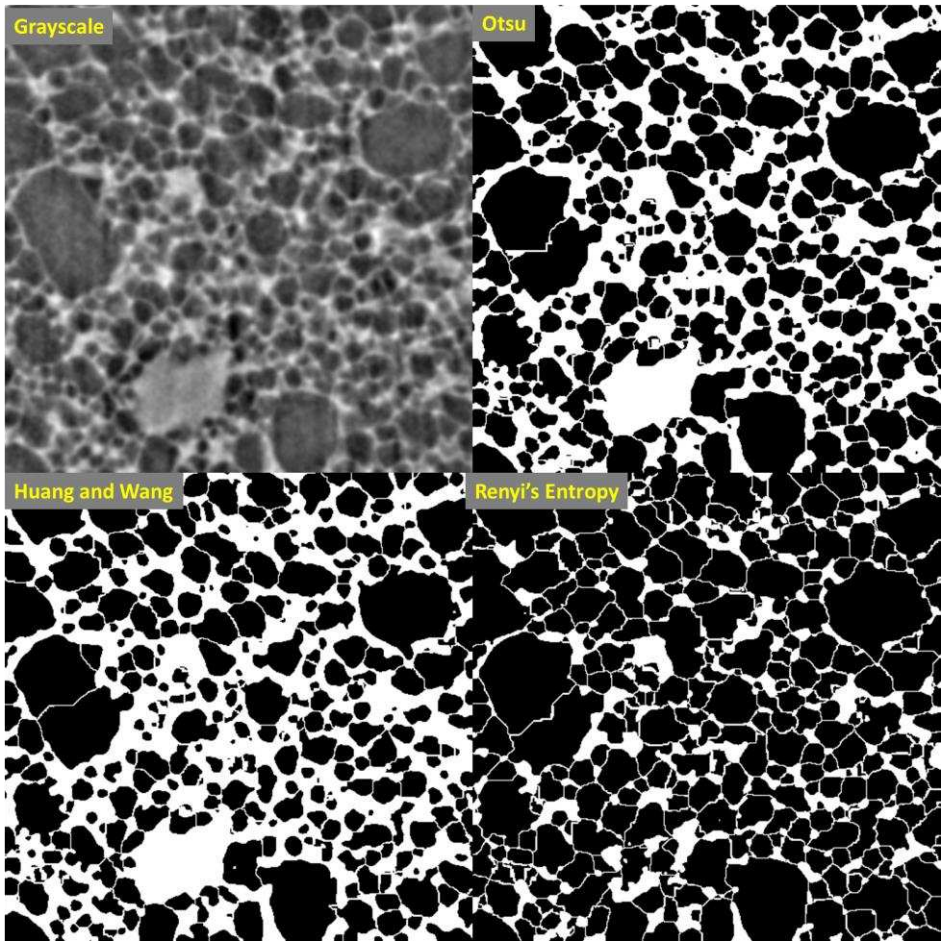

Figure S1. Comparison of different thresholding methods on the calculated sample overrun. Top left, grayscale image of one VOI of sample 15S, 30 minutes; top right, Otsu method; bottom left, Huang and Wang method; bottom right, Renyi's Entropy method.

Supporting Information 2

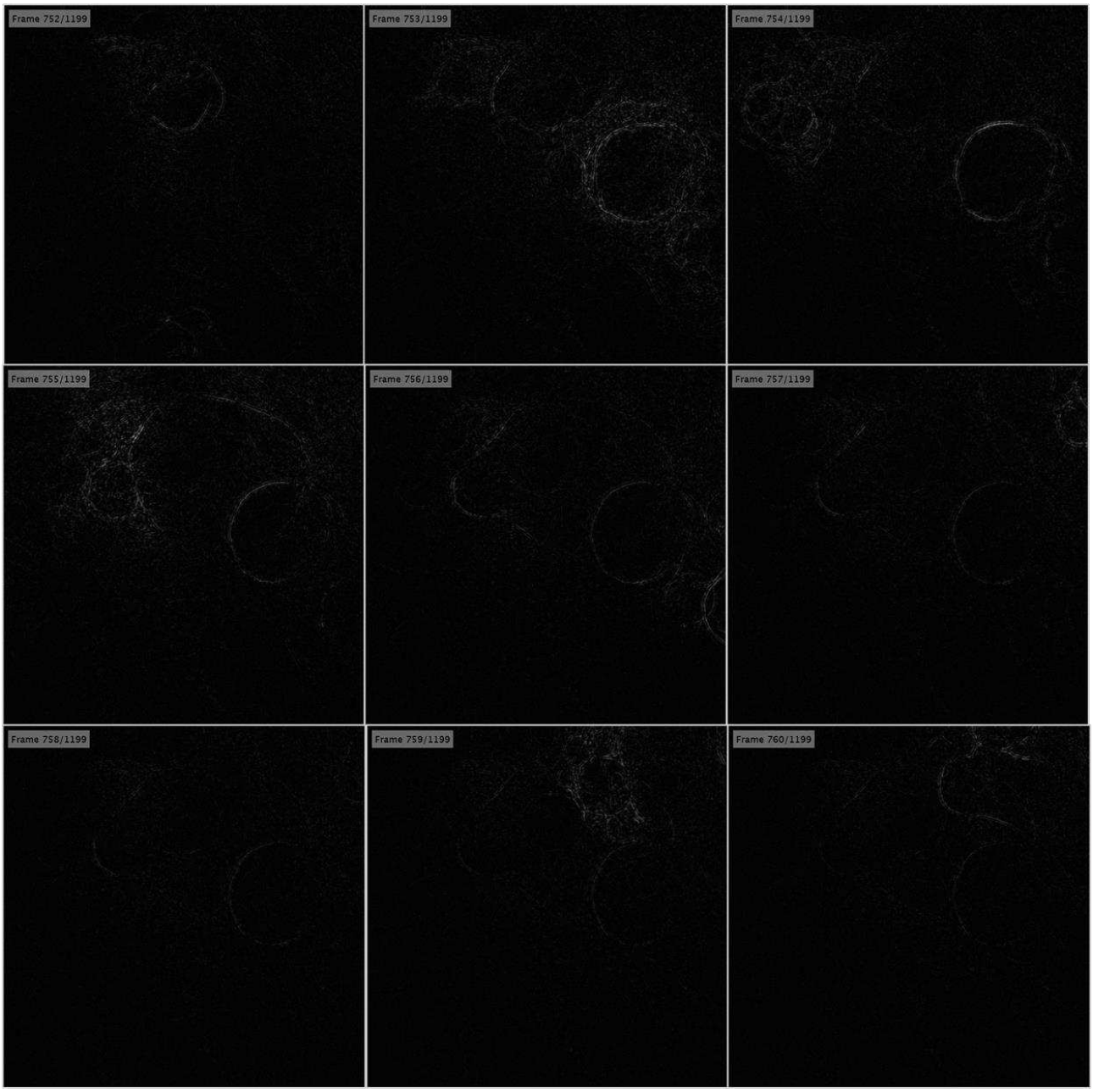

Figure S2. Frames of the difference image stack for sample 30F Fresh during heating. Each frame is separated by 0.667 seconds.

Supporting Information 3

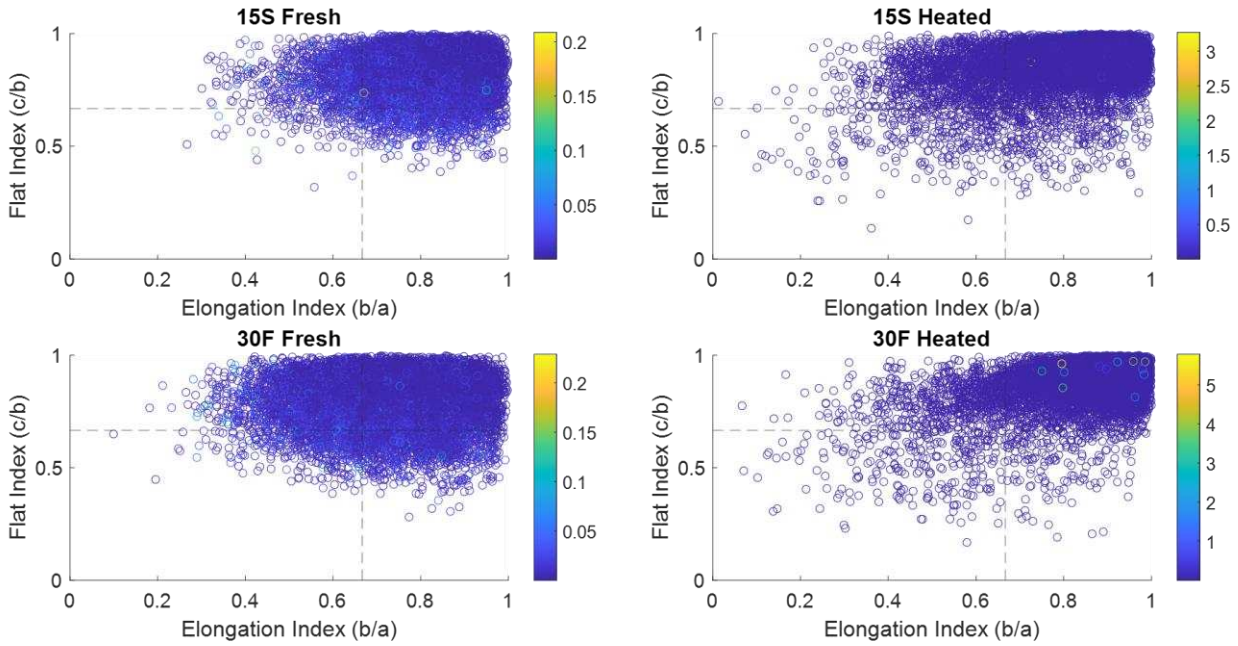

Figure S3. Air bubbles' shape distribution for samples 15S Fresh (a), 15S Heated (b), 30F Fresh (c) and 30F Heated (d). Objects with c/b and b/a ratios larger than 2/3 are classified as spheroidal.