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Article:

Metilli, L, Storm, M, Bodey, AJ et al. (5 more authors) (2021) Investigating the microstructure of soft, microporous matter with synchrotron X-ray tomography. *Materials Characterization*, 180. 111408. ISSN 1044-5803

<https://doi.org/10.1016/j.matchar.2021.111408>

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1 Investigating the microstructure of soft,
2 microporous matter with synchrotron X-ray
3 Tomography
4

5 Lorenzo Metilli¹, Malte Storm², Andrew J. Bodey², Kaz Wanelik², Arwen I.I. Tyler¹, Aris Lazidis³, Stephanie
6 Marty-Terrade³, Elena Simone^{1*}

7
8 ¹ School of Food Science and Nutrition, Food Colloids and Bioprocessing Group, University of Leeds, Leeds,
9 LS29JT, United Kingdom

10 ² Diamond Light Source Ltd., Harwell Science and Innovation Campus, Didcot, OX 11 0DE, United Kingdom

11 ³ Nestlé Product Technology Centre, Haxby Road, York YO31 8TA, United Kingdom

12 *Corresponding author: e.simone@leeds.ac.uk

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14 Supporting Information 1
15

16 Table S1. Overrun values calculated from sample 15S 30 Minutes, using different thresholding methods in the post-processing
17 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

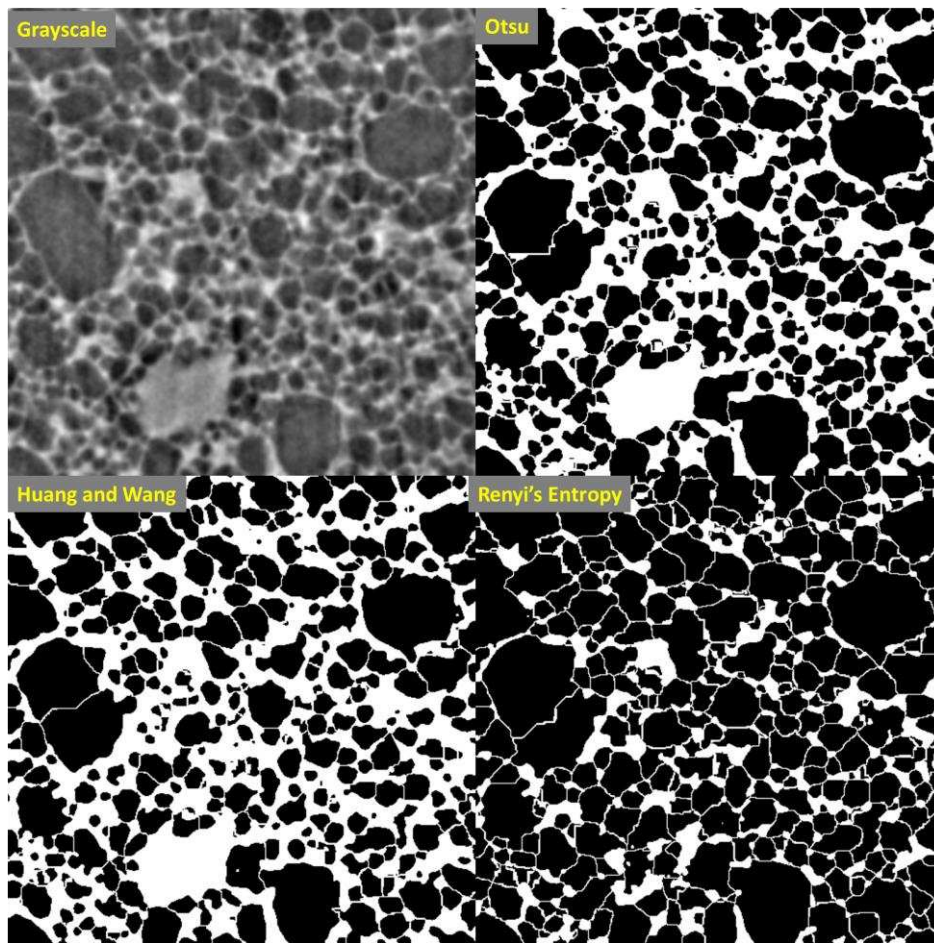
Mean (%)

152.3 ± 6.7

134.7 ± 7.2

241.5 ± 33.5

18

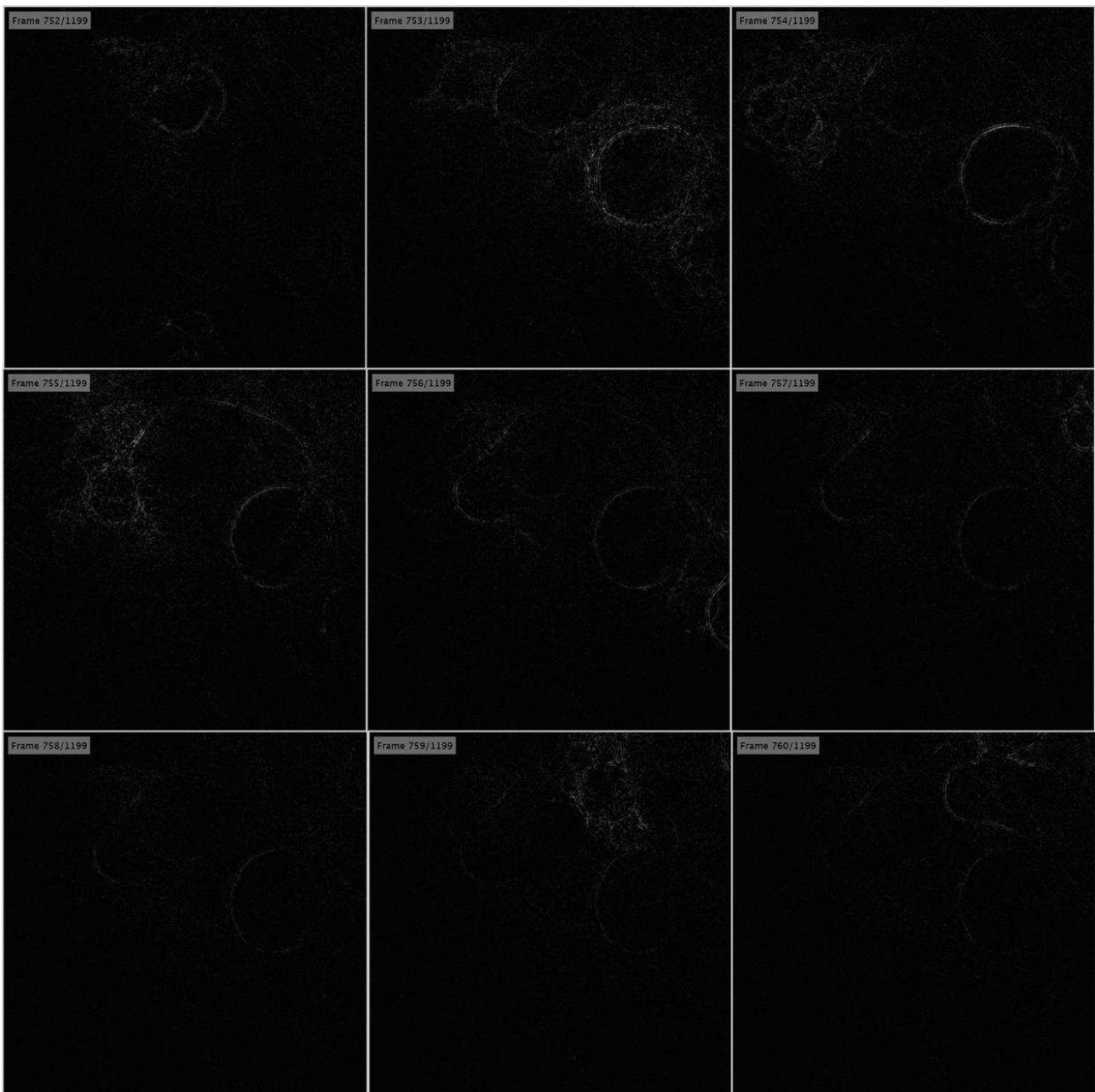


19

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

22

23 Supporting Information 2



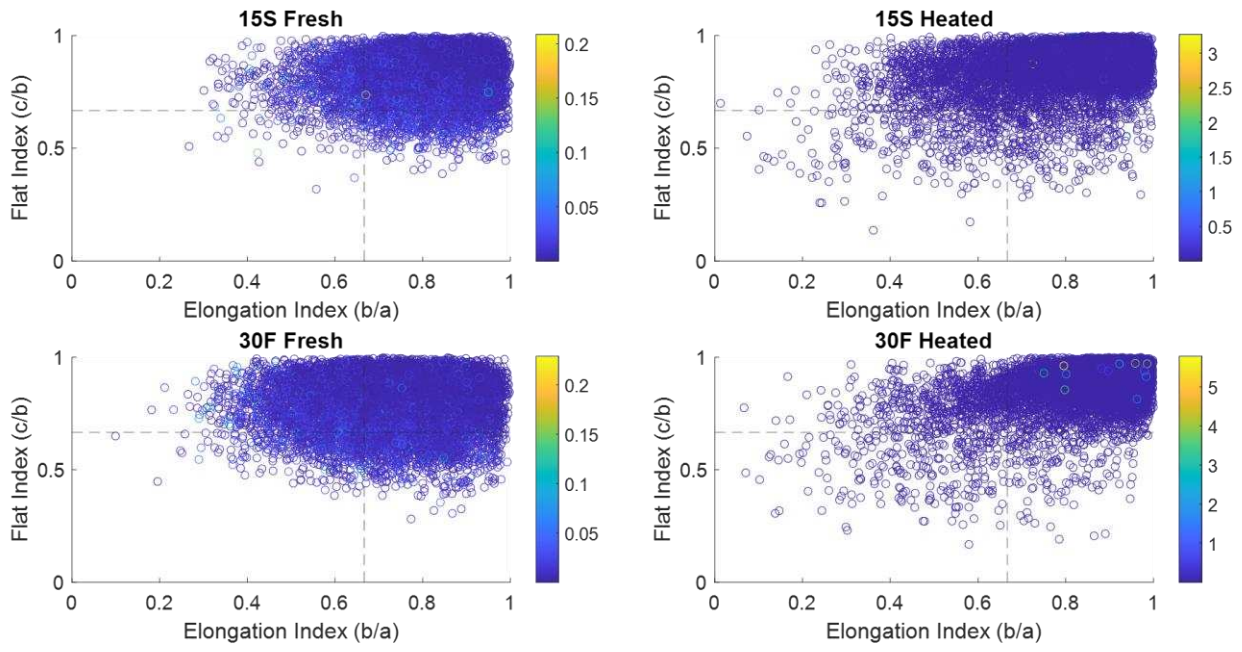
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Figure S2. Frames of the difference image stack for sample 30F Fresh during heating. Each frame is separated by 0.667 seconds.

Supporting Information 3



27

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