Supplementary Data

Covalent β-lactoglobulin-maltodextrin amyloid fibril conjugate prepared by the Maillard reaction

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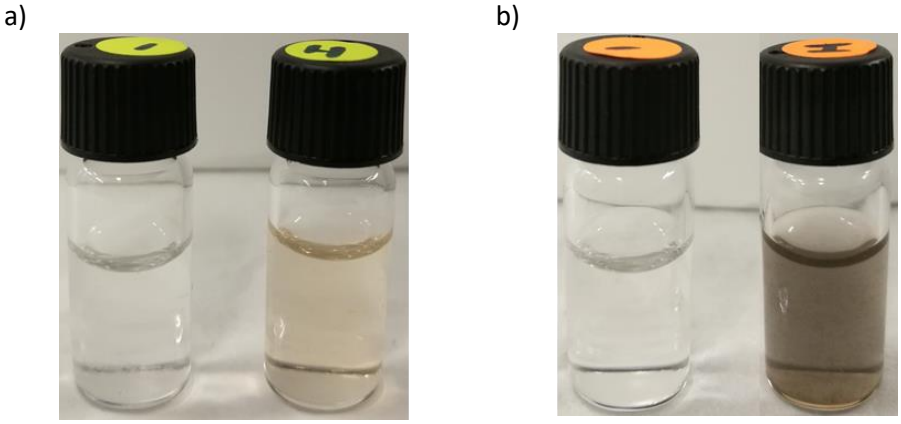

Fig. SI-1. Tollens' test to prove the maltodextrin hydrolysis at pH 9.0 and at 90 °C for 24 h. (a) Maltodextrin solution (4.4% w/w) before (left) and after (right) heat treatment at 90 °C for 24 h. (b) Cellulose solution (4.4% w/w) before (left) and after (right) heat treatment at 90 °C for 24 h.

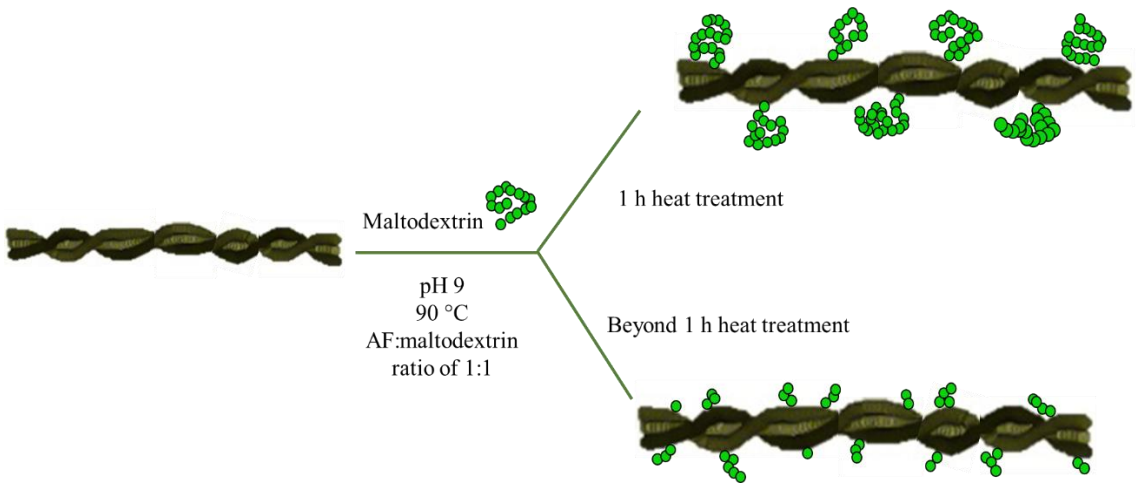

Fig. SI-2. Schematic diagram illustrating the hydrolysis of maltodextrin during prolonged heat treatment at pH 9.0 and at 90 ºC.