

Table 1 Changes in DPPH and ABTS scavenging abilities of whey protein and inulin mixture after dry heating

	Untreated sample				Dry-heated sample			
	1 mg/mL	2.5 mg/mL	5 mg/mL	10 mg/mL	1 mg/mL	2.5 mg/mL	5 mg/mL	10 mg/mL
<b>DPPH</b>								
WPI: inulin =3:1	15.48 ± 1.07 <sup>Aa</sup>	34.68 ± 1.14 <sup>Aa</sup>	44.91 ± 1.30 <sup>Aa</sup>	52.24 ± 3.52 <sup>Aa</sup>	14.64 ± 1.85 <sup>Aa</sup>	24.00 ± 2.35 <sup>Ba</sup>	40.83 ± 1.24 <sup>Ba</sup>	48.69 ± 2.89 <sup>Ba</sup>
WPI: inulin =2:1	11.27 ± 0.99 <sup>Ab</sup>	30.81 ± 0.98 <sup>Ab</sup>	43.30 ± 2.63 <sup>Aa</sup>	48.89 ± 1.59 <sup>Ab</sup>	13.72 ± 1.17 <sup>Bbc</sup>	24.94 ± 3.08 <sup>Bab</sup>	41.24 ± 2.32 <sup>Ba</sup>	49.69 ± 1.55 <sup>Aa</sup>
WPI: inulin =1:1	2.17 ± 0.37 <sup>Ac</sup>	22.92 ± 1.36 <sup>Ac</sup>	36.52 ± 2.29 <sup>Ab</sup>	45.38 ± 1.79 <sup>Aa</sup>	12.12 ± 1.05 <sup>Bc</sup>	25.85 ± 1.22 <sup>Bbc</sup>	36.19 ± 1.00 <sup>Aa</sup>	48.87 ± 1.78 <sup>Ba</sup>
WPI: inulin =1:2	2.01 ± 0.28 <sup>Ac</sup>	12.87 ± 0.68 <sup>Ad</sup>	29.35 ± 1.31 <sup>Ac</sup>	40.63 ± 2.03 <sup>Ad</sup>	12.39 ± 0.91 <sup>Bc</sup>	26.20 ± 0.97 <sup>Bb</sup>	41.34 ± 1.70 <sup>Ba</sup>	56.96 ± 1.69 <sup>Bb</sup>
WPI: inulin =1:3	2.68 ± 0.34 <sup>Ac</sup>	3.61 ± 0.29 <sup>Ac</sup>	20.15 ± 1.85 <sup>Ad</sup>	32.88 ± 2.41 <sup>Ac</sup>	12.87 ± 1.77 <sup>Bc</sup>	23.79 ± 0.78 <sup>Bad</sup>	39.05 ± 0.85 <sup>Bb</sup>	53.70 ± 1.68 <sup>Bc</sup>
<b>ABTS</b>								
WPI: inulin =3:1	14.47 ± 0.62 <sup>Aa</sup>	37.84 ± 1.59 <sup>Aa</sup>	70.65 ± 1.64 <sup>Aa</sup>	83.72 ± 3.07 <sup>Aa</sup>	30.60 ± 2.29 <sup>Ba</sup>	54.66 ± 1.18 <sup>Ba</sup>	76.83 ± 1.47 <sup>Ba</sup>	90.40 ± 0.38 <sup>Ba</sup>
WPI: inulin =2:1	13.84 ± 1.25 <sup>Aa</sup>	34.74 ± 2.53 <sup>Ab</sup>	64.78 ± 1.81 <sup>Ab</sup>	77.19 ± 1.11 <sup>Ab</sup>	29.05 ± 1.12 <sup>Bb</sup>	52.17 ± 1.66 <sup>Bb</sup>	74.24 ± 2.15 <sup>Bb</sup>	89.27 ± 0.47 <sup>Bb</sup>
WPI: inulin =1:1	5.17 ± 0.47 <sup>Ab</sup>	24.55 ± 1.24 <sup>Ac</sup>	53.05 ± 2.83 <sup>Ac</sup>	67.77 ± 1.87 <sup>Ac</sup>	23.73 ± 0.94 <sup>Bc</sup>	46.40 ± 0.89 <sup>Bc</sup>	67.03 ± 0.88 <sup>Bc</sup>	84.40 ± 1.14 <sup>Bc</sup>
WPI: inulin =1:2	1.81 ± 0.18 <sup>Ac</sup>	13.70 ± 1.20 <sup>Ad</sup>	39.57 ± 2.79 <sup>Ad</sup>	52.42 ± 3.11 <sup>Ad</sup>	19.30 ± 0.92 <sup>Bd</sup>	39.14 ± 1.10 <sup>Bd</sup>	62.83 ± 1.54 <sup>Bd</sup>	81.93 ± 1.80 <sup>Bd</sup>
WPI: inulin =1:3	1.02 ± 0.04 <sup>Ad</sup>	7.72 ± 0.78 <sup>Ae</sup>	31.41 ± 1.20 <sup>Ae</sup>	43.56 ± 1.29 <sup>Ae</sup>	19.26 ± 1.55 <sup>Bd</sup>	32.12 ± 1.40 <sup>Be</sup>	57.70 ± 2.43 <sup>Be</sup>	77.68 ± 1.26 <sup>Be</sup>

Different uppercase letters denote significant difference at  $P < 0.05$  in DPPH or ABTS scavenging ability between native and dry-heated samples at same concentration and same whey protein and inulin ratio; Completely different lowercase letters denote significant difference at  $P < 0.05$  in DPPH or ABTS scavenging ability between samples with different whey protein and inulin ratios at same concentration for native or dry-heated samples.