

**Supplementary tables and figure, Sequential extraction of protein and inulin from the tubers of  
*Jerusalem artichoke (Helianthus tuberosus)*, Journal of Food Science and Technology.**

**Table S1** Factorial design to determine significant factors for protein and inulin extraction

**Table S2** Chemical composition of JA tubers

Run	pH	Solid loading w/v	Temperature °C	Inulin	Protein
				Yield %	Yield %
1	3	2.5	25	16.73	6.61
2	7	2.5	25	15.25	4.83
3	3	4.5	25	19.12	8.67
4	7	4.5	25	17.03	5.64
5	3	2.5	60	24.97	6.38
6	7	2.5	60	32.94	5.85
7	3	4.5	60	13.41	6.41
8	7	4.5	60	23.76	4.94
9	5	3.5	42.5	22.74	7.71
10	5	3.5	42.5	24.47	7.32

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\* The yields (%) are expressed on dry matter basis

Component		% DM*
Extractives	Free Sugars	2.77±0.1
	Inulin	71.33±4.34
	Protein	7.50±0.04
Fibres	Xylose	3.48±0.24
	Arabinose	3.00±0.32
	Glucose	6.23±0.73

\*Numbers are mean values ± standard deviations for triplicates

**Fig. S1** Mean protein and inulin yields from the press juice. Error bars represent the standard deviation for triplicate experiments. Error bars represent standard deviations for triplicate runs

