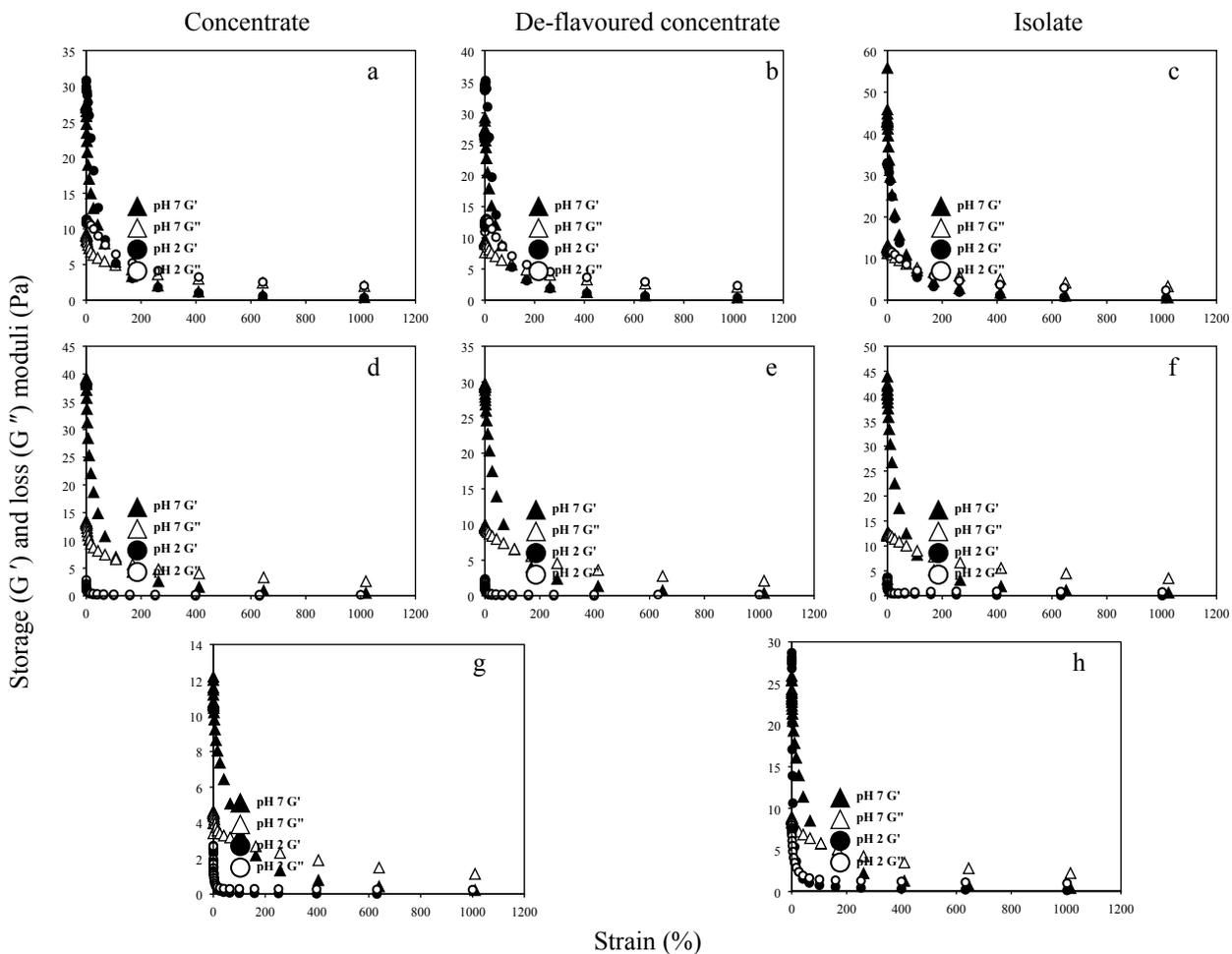


### Supplementary data

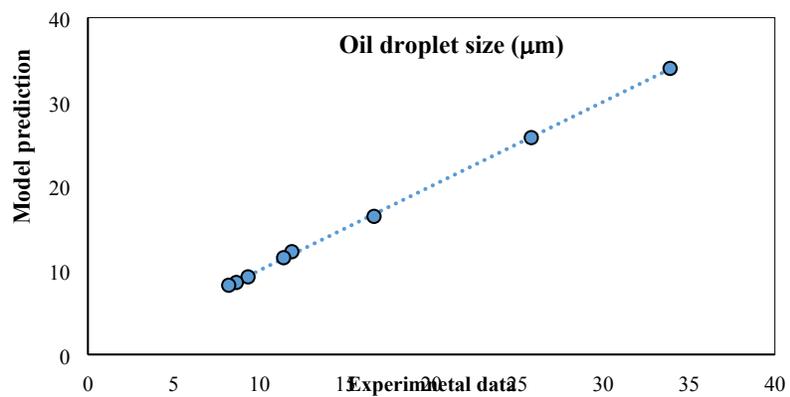
#### Prediction of emulsification behaviour of various faba and pea protein commercial samples from structure-functionality analysis

Fatemeh Keivaninahr, Pravin Gadhari, Khaled Zoroufchi Benis, Mehmet Tulbek, Supratim Ghosh

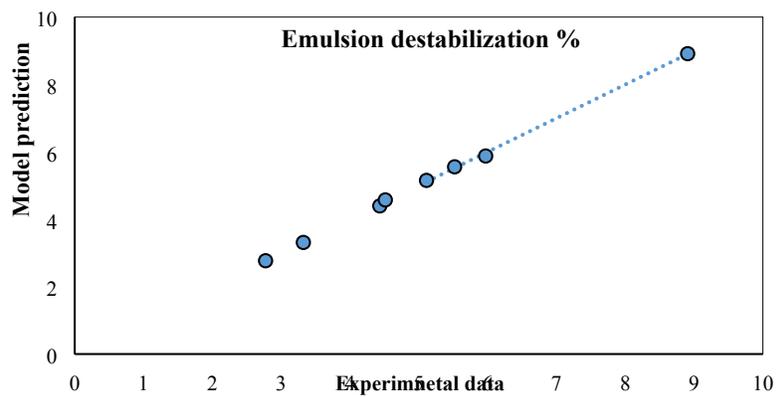


**Figure S1.** Strain-dependent storage ( $G'$ ) and loss ( $G''$ ) moduli of various emulsions stabilized by (a) FBP60, (b) DefFBP60, (c) FPI, (d) PP55, (e) DefPP55, (f) PPI, (g) WPI and (h) EWP at pH 2 and pH 7.

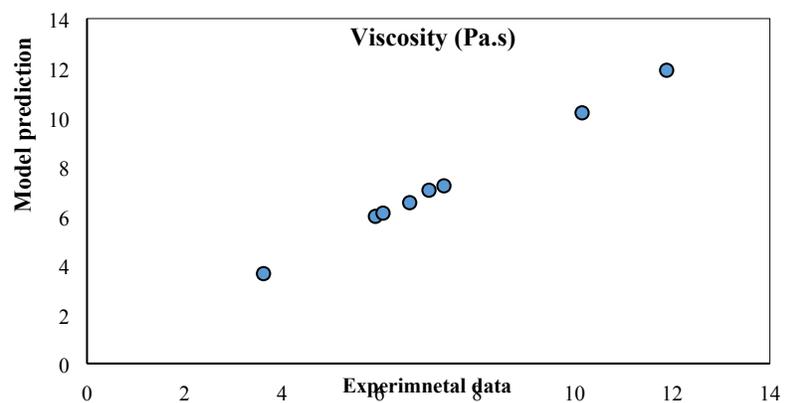
a)



b)



c)



**Figure S2.** Comparison of the experimental and EPR model predicted values for emulsion (a) oil droplet size, (b) destabilization % and (c) viscosity.