

Supplementary Materials

Effects of ultrasonication on the conformational, microstructural and antioxidant properties of konjac glucomannan

Table S1 Physicochemical properties and monosaccharide composition of KGM.

Sugar content (%)	Protein content (%)	Acetyl group content (%)	Monosaccharide composition (%)		
			Glc	Man	Man/Glc
84.2 ± 3.9	n.d.	8.0 ± 1.3	33.5 ± 0.2	44.0±0.1	1.3

n.d., not determined.

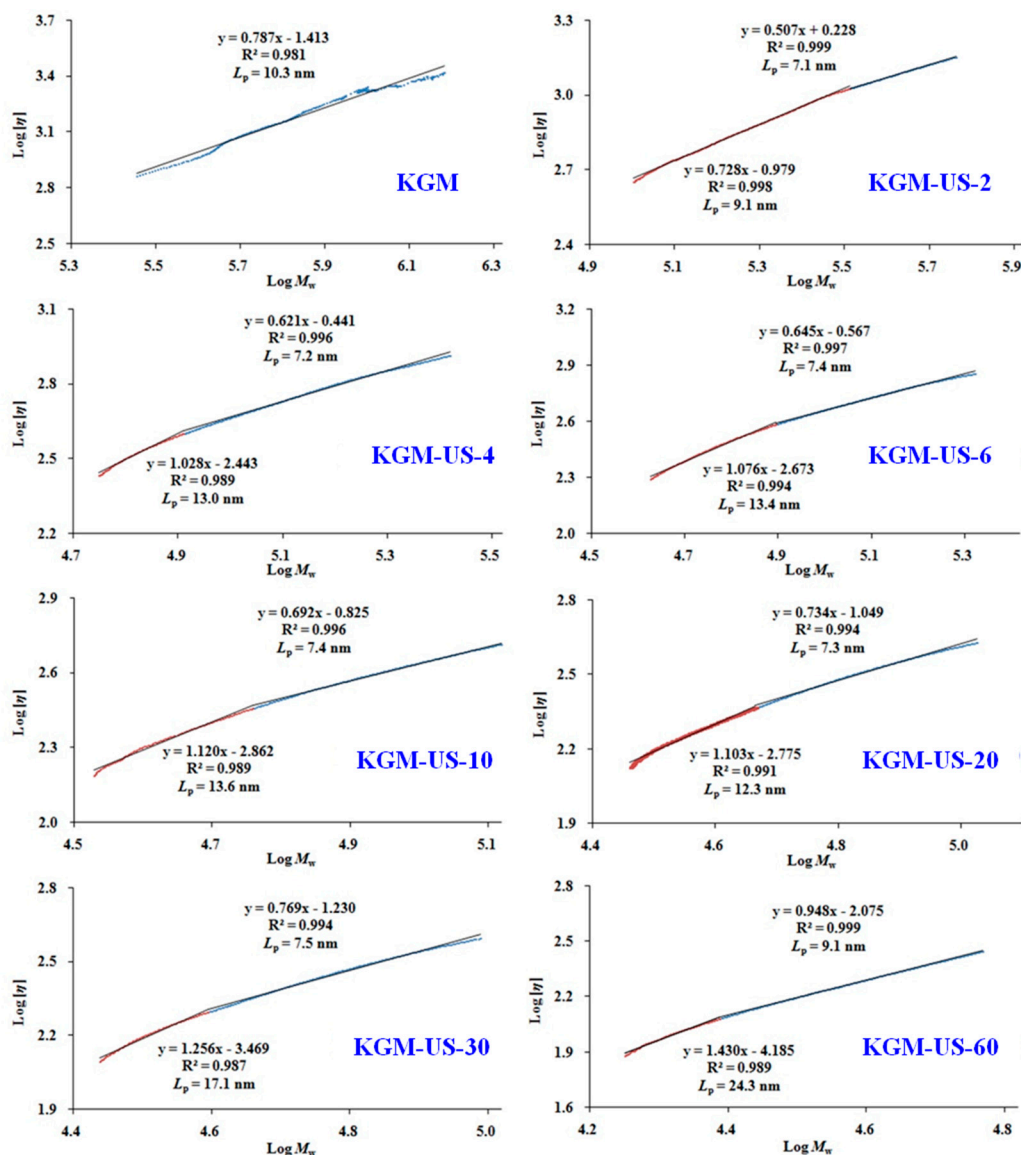


Figure S1. Mark-Houwink plots of KGM under different ultrasonic time. L_p value was calculated according to Bohdanecký method by plotting $(M^2/[\eta])^{1/3}$ against $M^{1/2}$ (not shown) in each certain molecular weight distribution, which was the same as Mark-Houwink plot consideration. Molecular weight distribution selected for the above calculations covered 5–95% among determined mass for each KGM. KGM treated with ultrasonication was labeled as KGM-US. For example, KGM-US-2 means KGM was applied for ultrasonication for 2 min at amplitude of 60%.

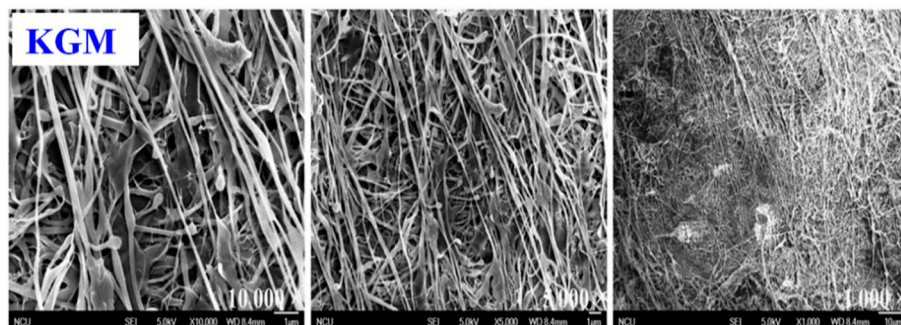


Figure S2. SEM images of native KGM without US treatment.