Supplementary Materials

Application of glycation in regulating the heat-induced nanoparticles of egg white protein

Chenying Wang [1], Xidong Ren [2,3], Yujie Su [1]*and Yanjun Yang [1]*

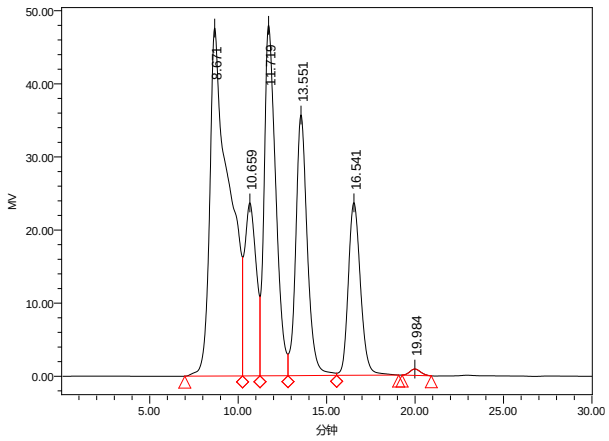


Figure S1. High performance liquid chromatography (HPLC) of IMO

Table S1. Composition of IMO determined by HPLC (Figure S1)

Name	Retention time (min)	Peak area	Relative peak area (%)
＞tetrasccharides	8.671	3585928	37.21
tetrasccharides	10.659	1082286	11.23
trisaccharides	11.719	2186799	22.69
disaccharides	13.551	1614226	16.75
monosaccharides	16.541	1130189	11.73
	19.984	36876	0.38