

## Supplementary Data

### Effects of pH and NaCl on the Spatial Structure and Conformation of Myofibrillar Proteins and the Emulsion Gel System—Insights from Computational Molecular Dynamics on Myosin of Golden Pompano

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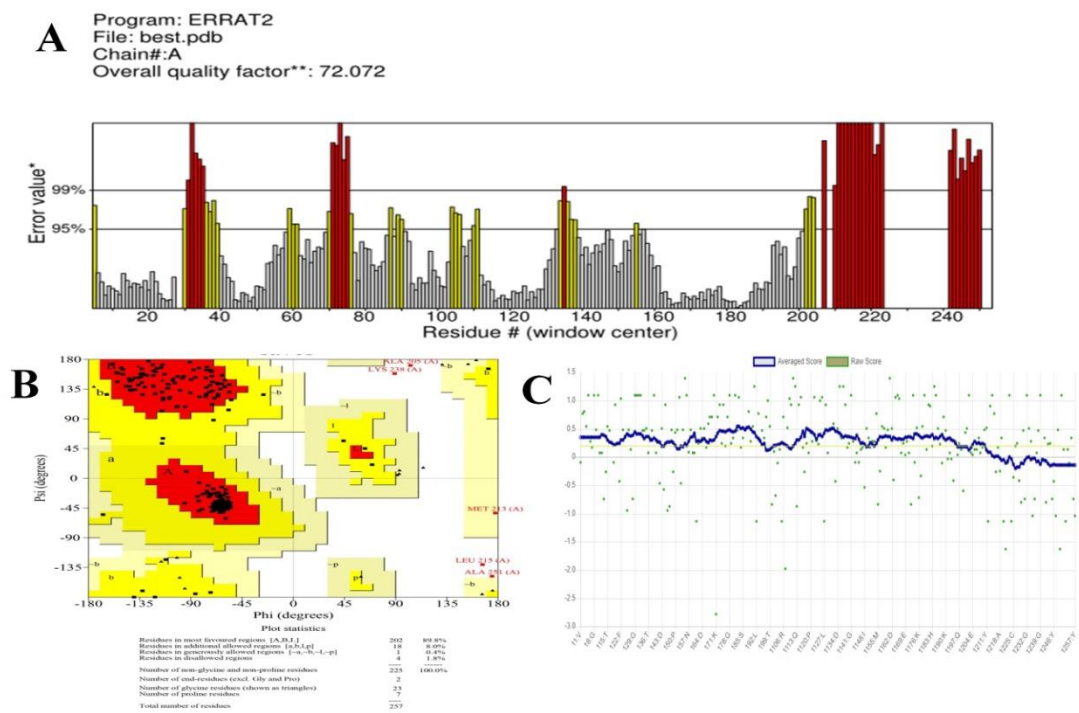
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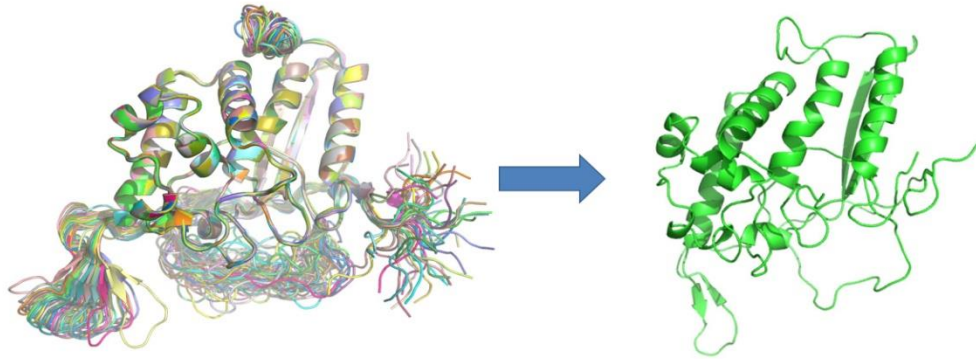
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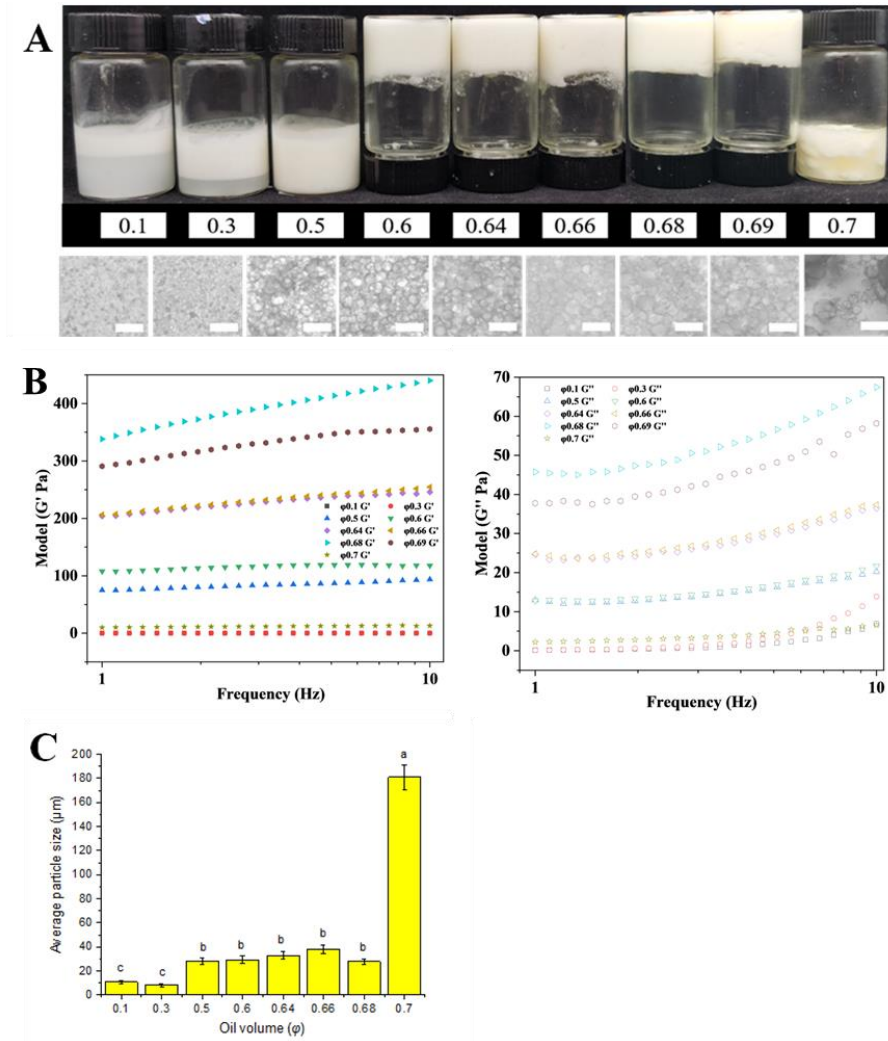
**Figure S1.** Evaluation of myosin structure in golden pomfret as modeled by ab initio design using TrRosetta server: (A) ERRAT analysis; (B) VERIF3D analysis; (C) Ramachandran plots.



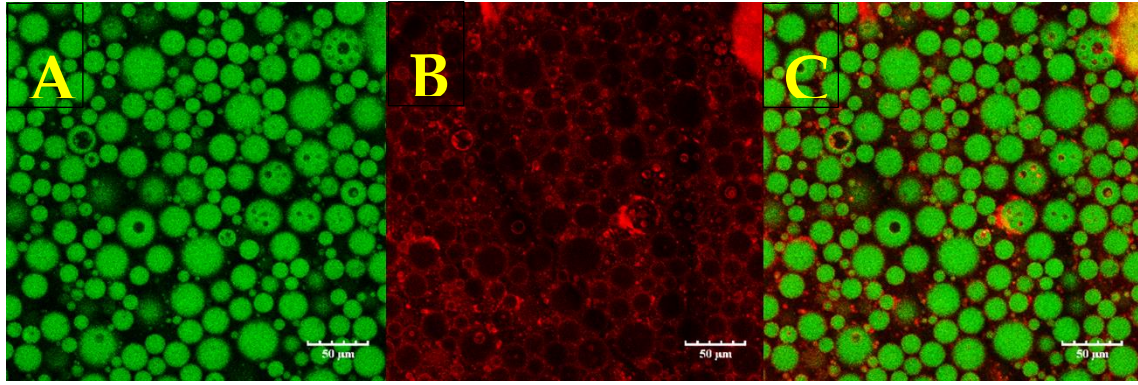
**Figure S2.** Schematic diagram of myosin structure optimization in golden pomfret fish.



**Figure S3.** Amino acid sequence of golden pomfret myosin and the prediction of secondary structure of golden pomfret myosin using SignalP 5.0 and TSPRED servers.



**Figure S4.** Effect of oil ratio ( $\phi$ ) on emulsion gels ( $c = 2.5$  wt%, pH 7.0, NaCl 0.6 mol/L): (A) Visual appearances (top row) and light microscopy images (bottom row) of emulsion gels with different oil ratio (scale bar = 100  $\mu\text{m}$ ); (B) Effect of shear frequency (frequency 1-10 Hz, strain 0.5%) on the elastic modulus ( $G'$ , solid) and viscous modulus ( $G''$ , hollow) of emulsion gels with different oil ratios (0.10-0.70); (C) Average particle size of emulsion gel (d3, 2), the letters denote significance as analyzed by Duncan's Multiple Range test..



**Figure S5.** CLSM images of emulsion gel with 2.5% protein concentration, 0.68 oil ratio ( $\phi$ ), pH 7.0 and NaCl 0.6 mol/L. (A) Image with oil stain (Nile red); (B) Image with protein dye (Nile blue); (C) Image with double staining of oil and protein.