

Supplementary Materials: Interactions of β -Conglycinin (7S) with Different Phenolic Acids—Impact on Structural Characteristics and Proteolytic Degradation of Proteins

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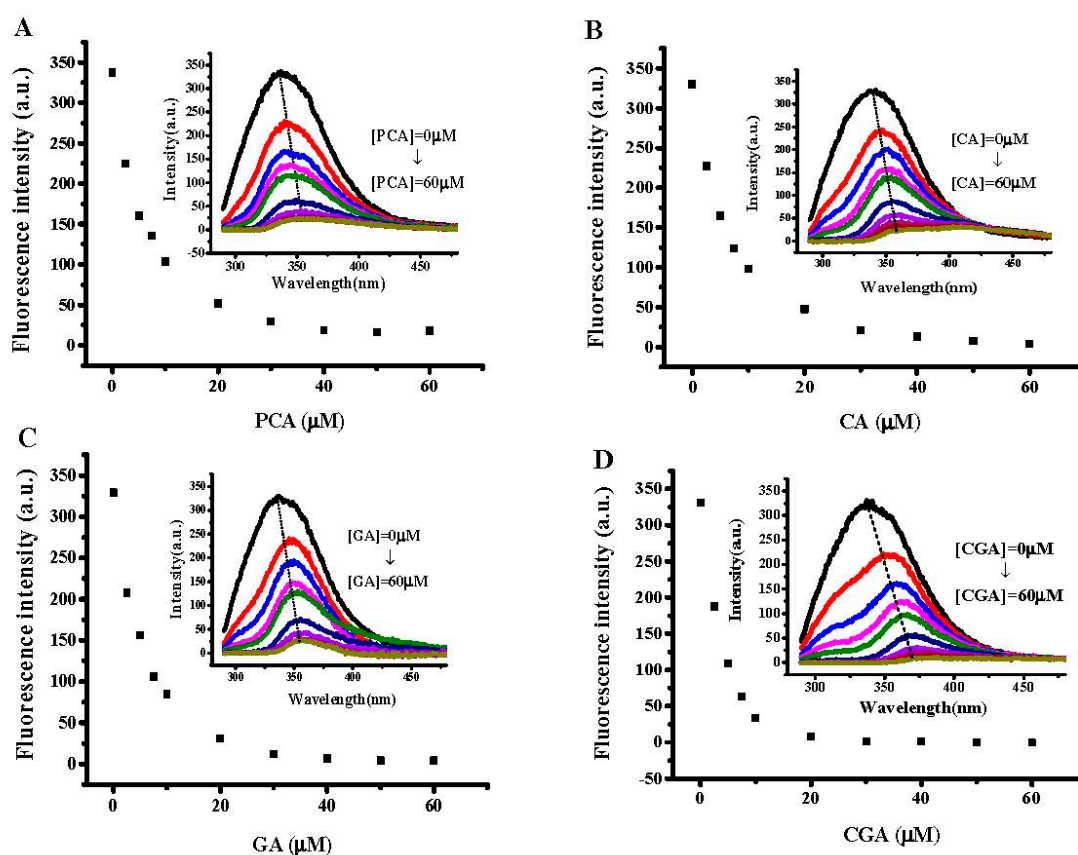


Figure S1. Fluorescence spectra of soy protein 7S and soy protein 7S treated with (A) PCA; (B) CA; (C) GA; and (D) CGA at different concentrations, respectively. Conditions: 1 μ M 7S in 10 mM MOPS, 5 mM NaCl, [phenolic acids] = 60 μ M, pH 4.0, 25 $^{\circ}$ C. λ_{Ex} = 280 nm, slits for excitation and emission are 5 nm and 10 nm.

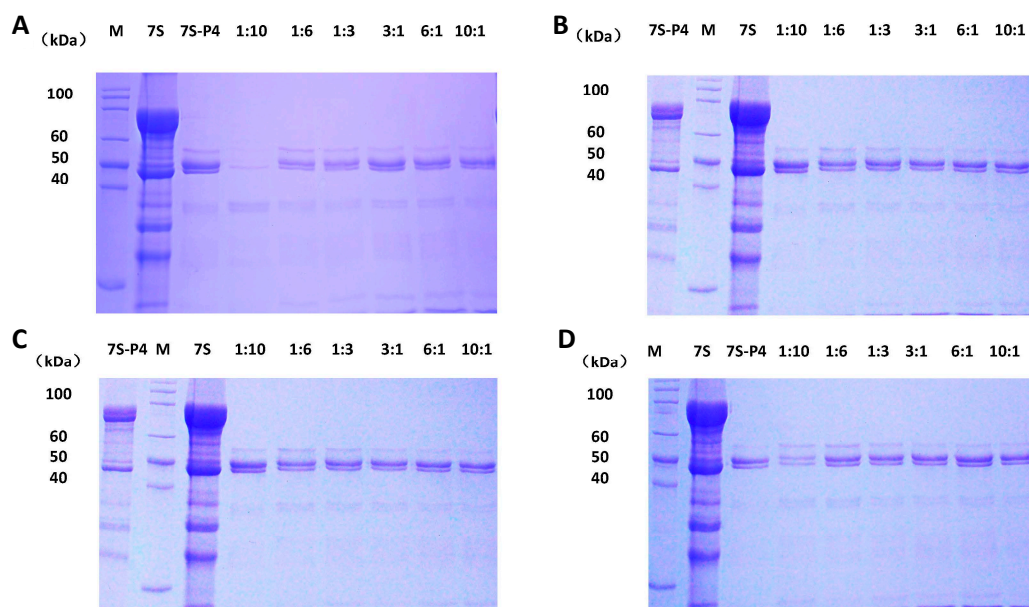


Figure S2. SDS-PAGE analyses of the digestive stability of soy protein 7S in the absence and presence of PCA (A); CA (B); GA (C); and CGA (D) at different concentrations in simulated gastric fluid (pH 4.0). Conditions: [soy protein 7S] = 3 μ M, the ratio of protein to phenolic acid is over the range of 1:10, 1:6, 1:3, 3:1, 6:1, and 10:1. "7S-P4" represents a mixture of pepsin and soy protein 7S in the absence of phenolic acids.