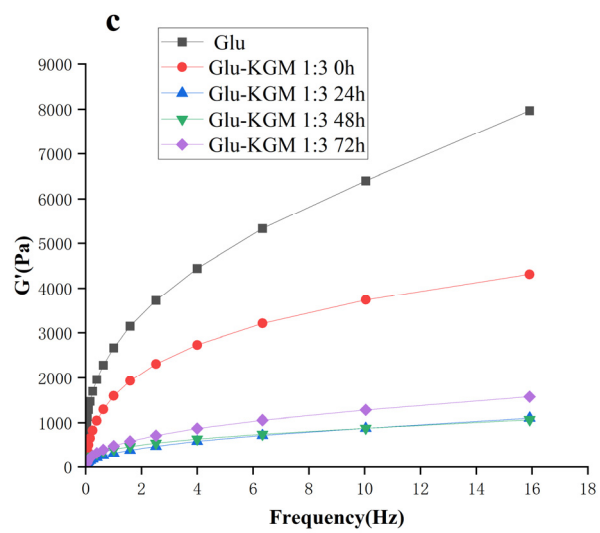
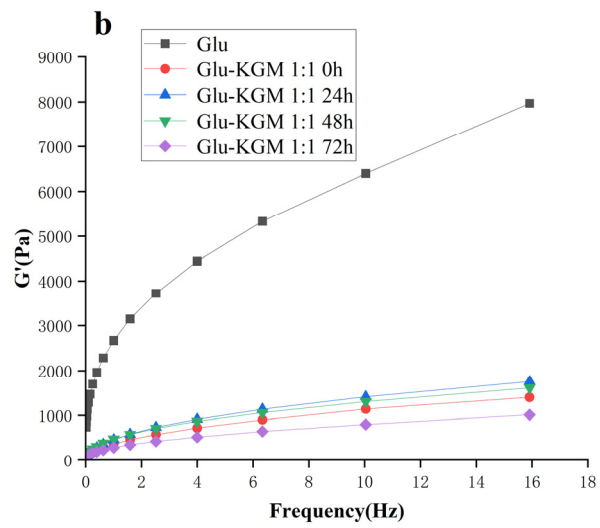
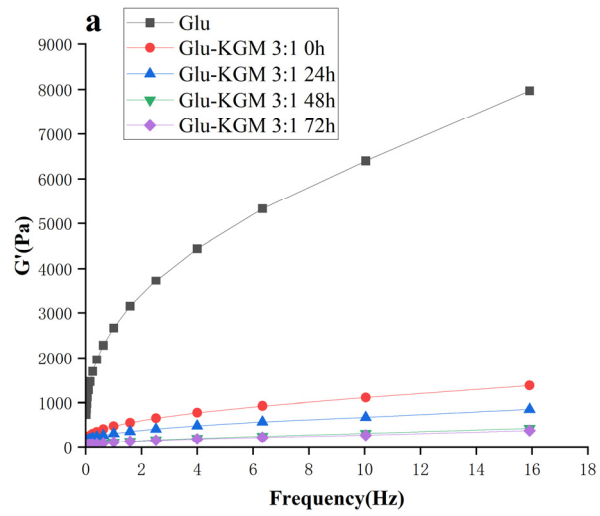
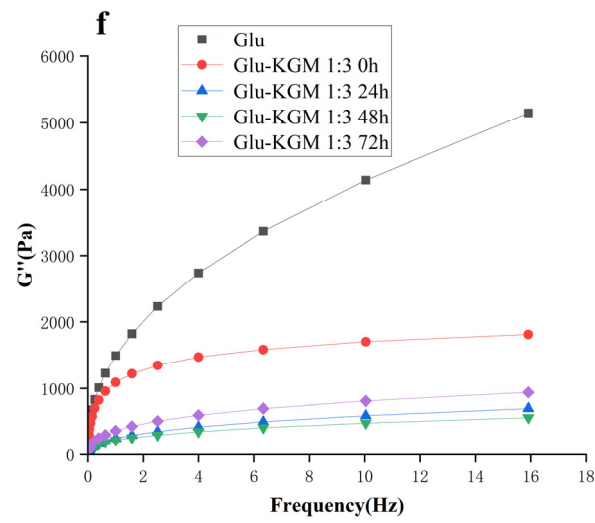
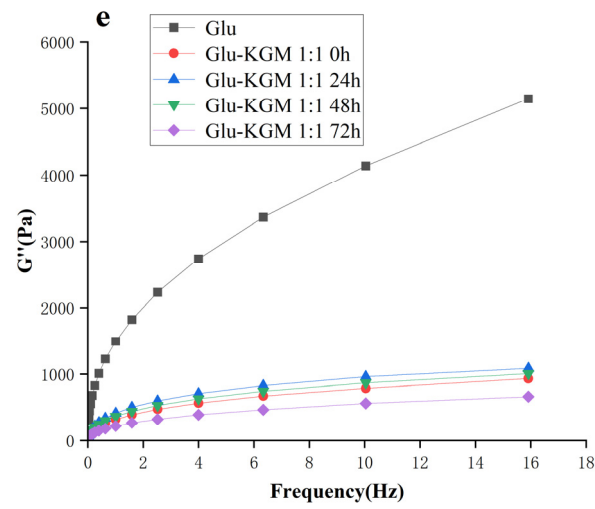
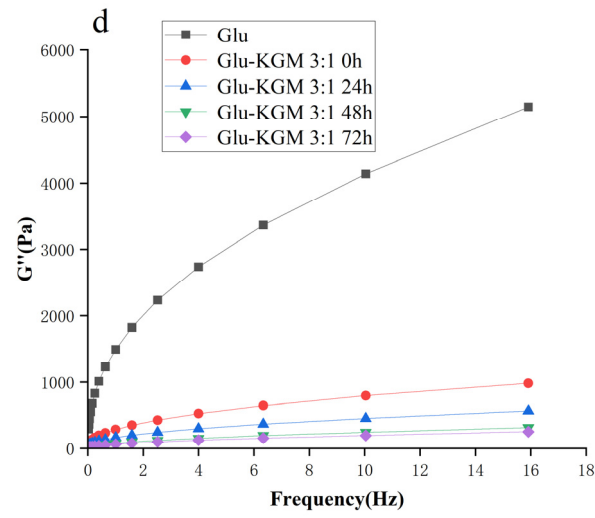


Figure S1. Foaming properties of gluten, mixtures and conjugates, respectively. a: Gluten, Glu-KGM 3:1 mixtures and conjugates; b: Gluten, Glu-KGM 1:1 mixtures and conjugates; c: Gluten, Glu-KGM 1:3 mixtures and conjugates.





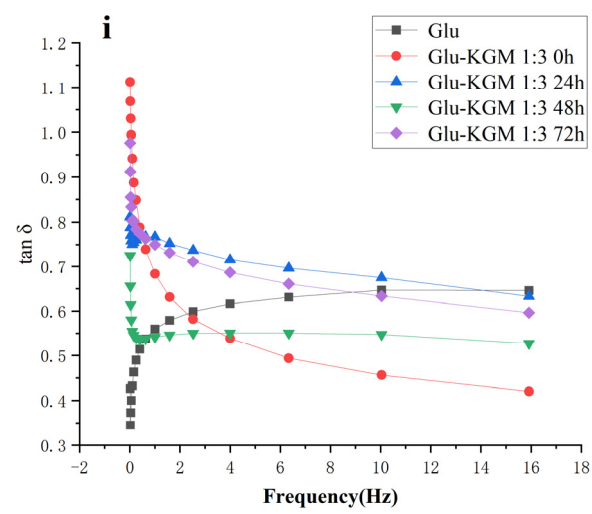
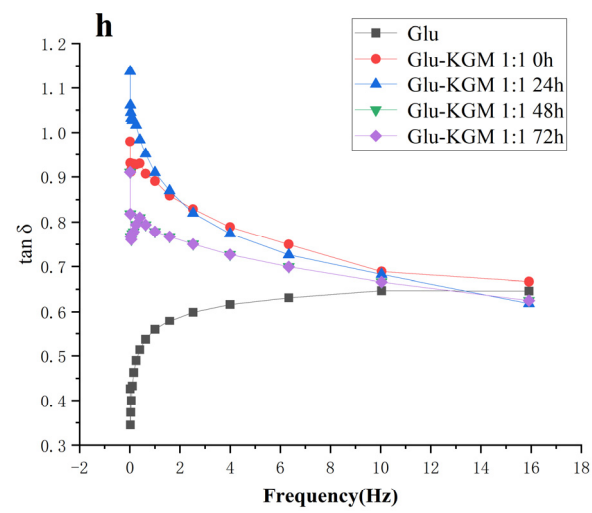
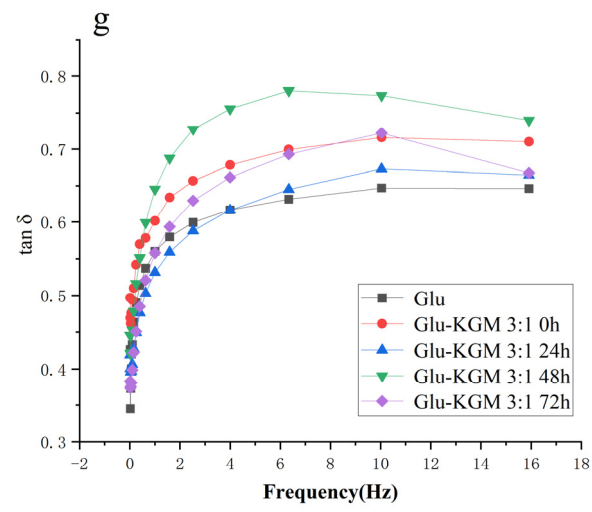


Figure. S2. Rheological properties of gluten, mixtures and conjugates, respectively. G' , elastic modulus (Figure a-c), G'' , viscous modulus (Figure d-f), and $\tan \delta$, loss tangent (Figure g-i).

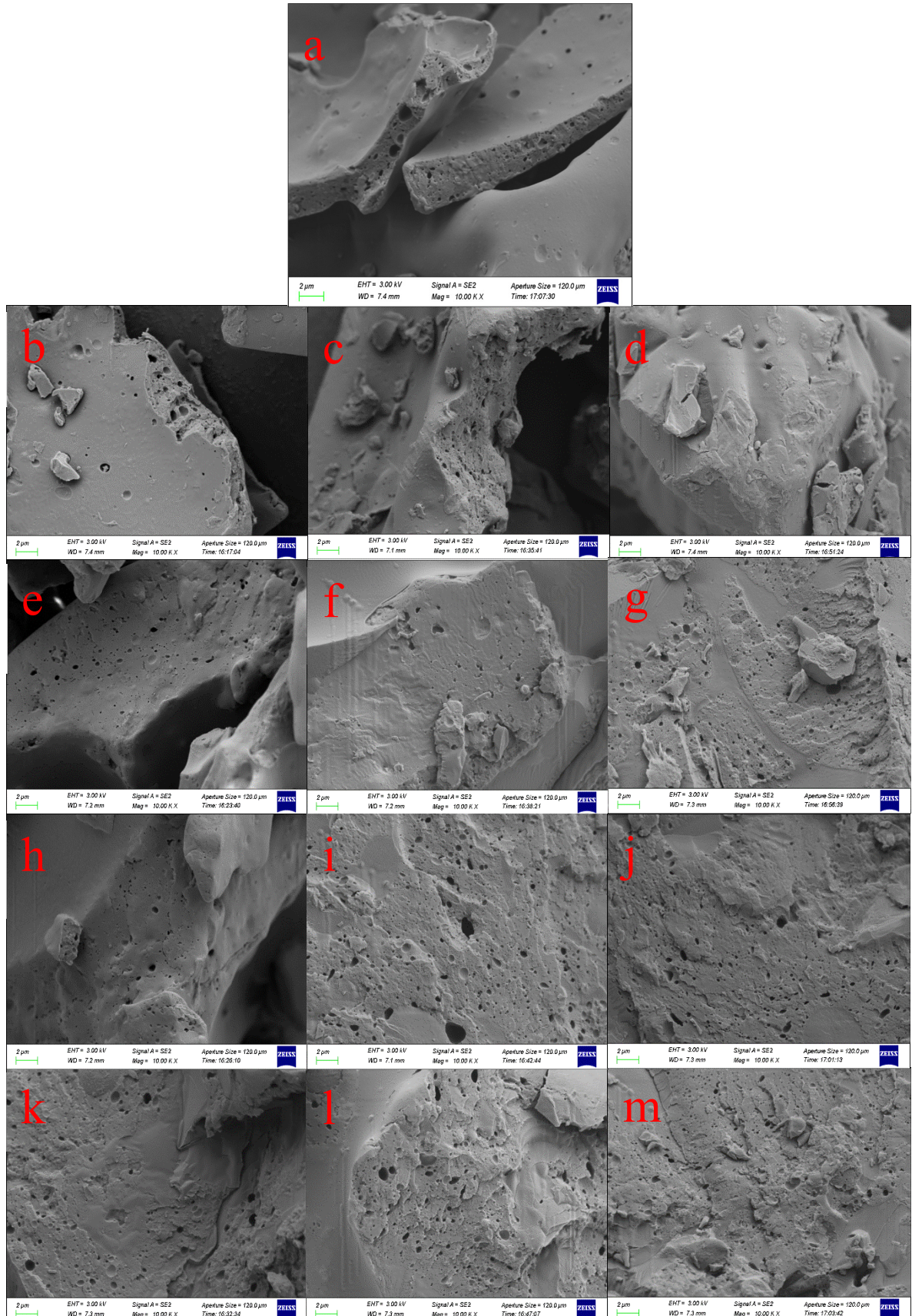


Figure S3. Electron micrograph of gluten, mixtures and conjugates, respectively. a: Gluten; b-d: Glu-KGM 3:1, Glu-KGM 1:1, and Glu-KGM 1:3 mixtures; e-g: Glu-KGM 3:1, Glu-KGM 1:1, and Glu-KGM 1:3 conjugates heated for 24h; h-j: Glu-KGM 3:1, Glu-KGM 1:1, and Glu-KGM 1:3 conjugates heated for 48h; k-m: Glu-KGM 3:1, Glu-KGM 1:1, and Glu-KGM 1:3 conjugates heated for 72h.