

# Supplementary Materials: Pyrroline Formation Modulated by Sodium Chloride and Controlled by Encapsulation with Different Coating Materials in Maillard Reaction

Zhili Liang<sup>1,\*</sup>, Xu Chen<sup>2</sup>, Zhao Yang<sup>1</sup>, Yuzhu Lai<sup>1</sup>, Yinling Yang<sup>1</sup>, Chuying Lei<sup>1</sup>, Ya Zeng<sup>1</sup>

<sup>1</sup> School of Food Science, Guangdong Food and Drug Vocational College, Guangzhou 510520, China

<sup>2</sup> Engineering Research Center of Health Food Design & Nutrition Regulation, School of Chemical Engineering and Energy Technology, Dongguan University of Technology, Dongguan 523808, China

Corresponding author

\* Zhili Liang, Tel./ Fax: +86-20-29164643, Email address: [zhililiang1988@gmail.com](mailto:zhililiang1988@gmail.com)/  
[liangzl@gdyzy.edu.cn](mailto:liangzl@gdyzy.edu.cn)

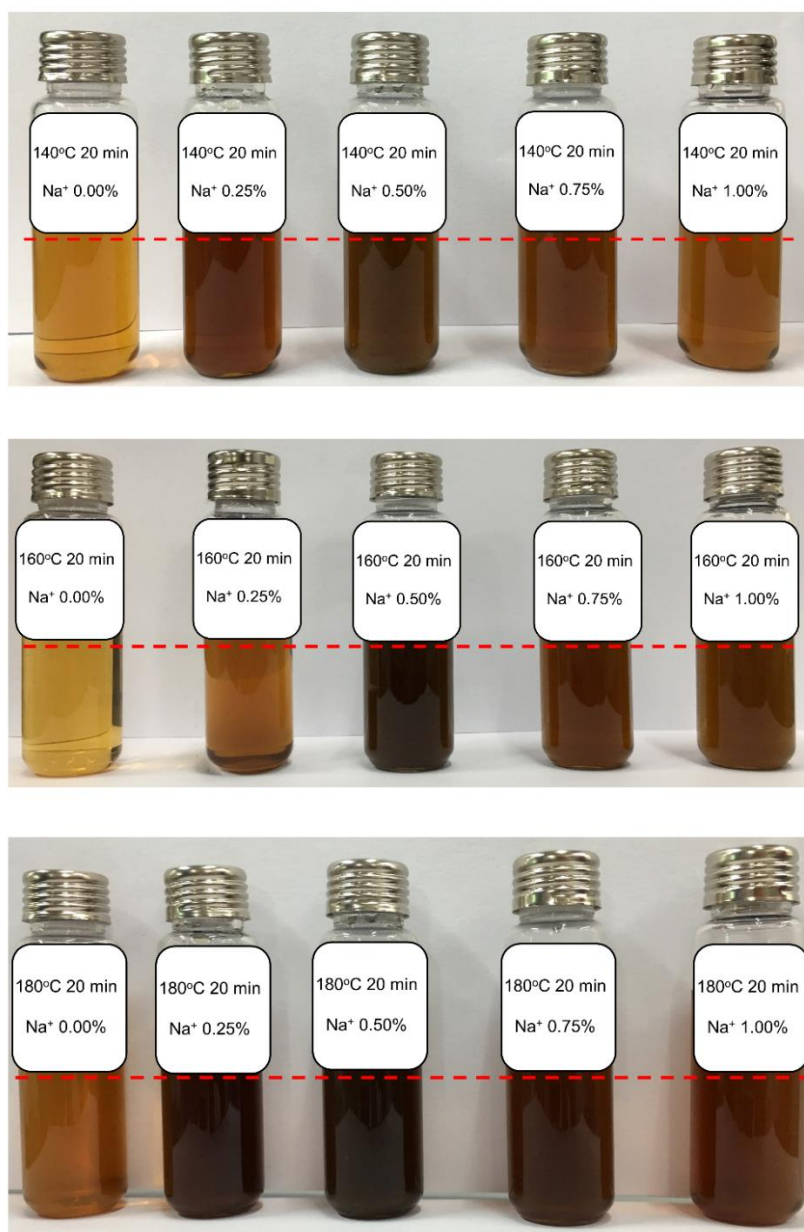
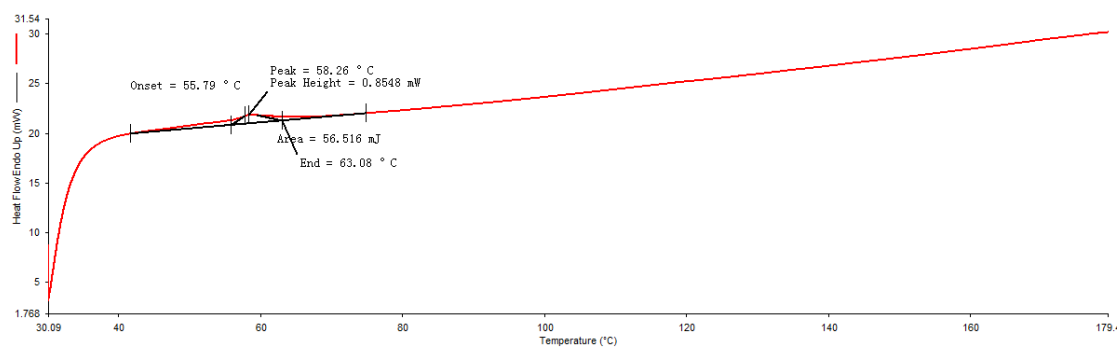


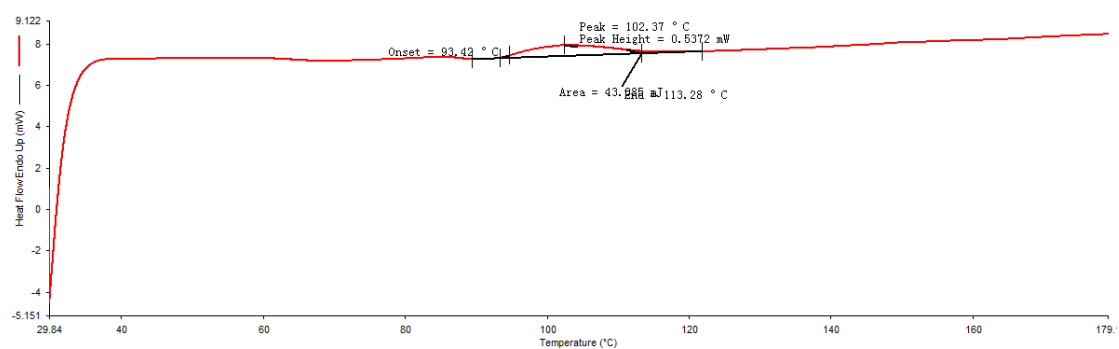
Figure S1. Browning development with 0.00 to 1.00% sodium in glucose-lysine-NaCl model systems



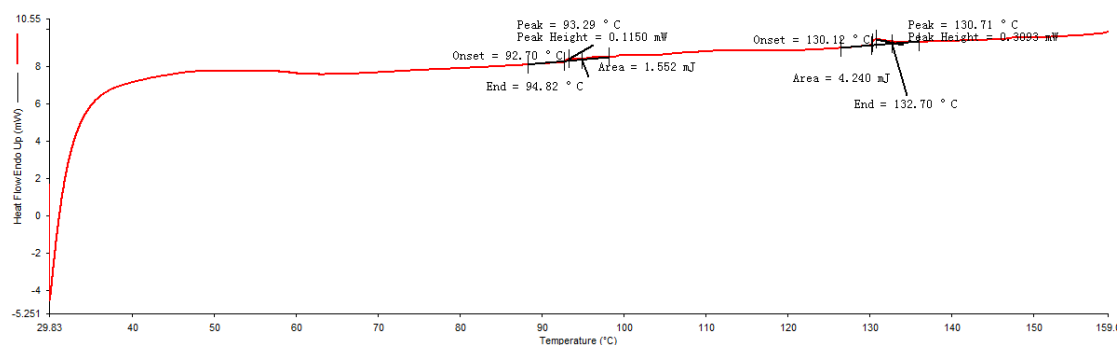
**Figure S2. Browning development from 5 to 20 min in glucose-lysine-NaCl model systems**



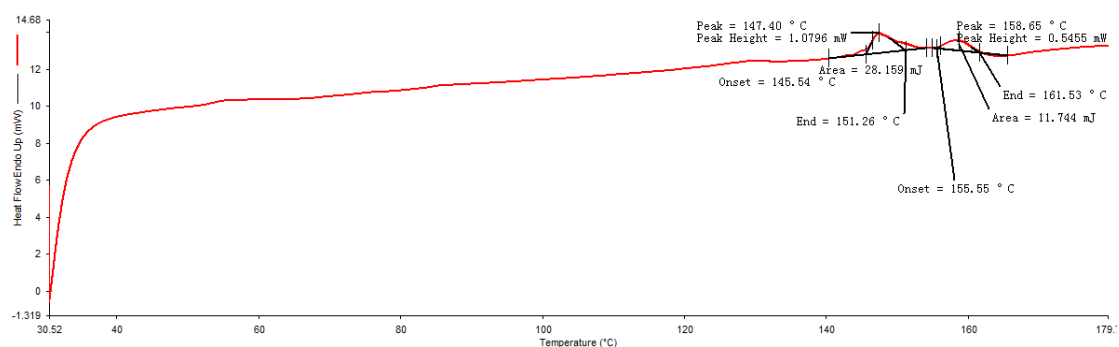
**Figure S3. Thermograms (DSC) of NaCl encapsulated microparticles (waxy maize starch coating)**



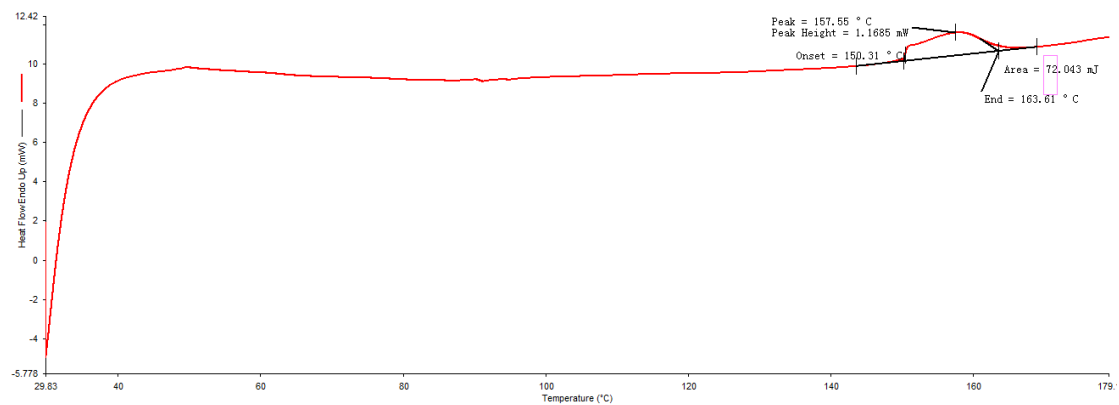
**Figure S4. Thermograms (DSC) of NaCl encapsulated microparticles (normal maize starch coating)**



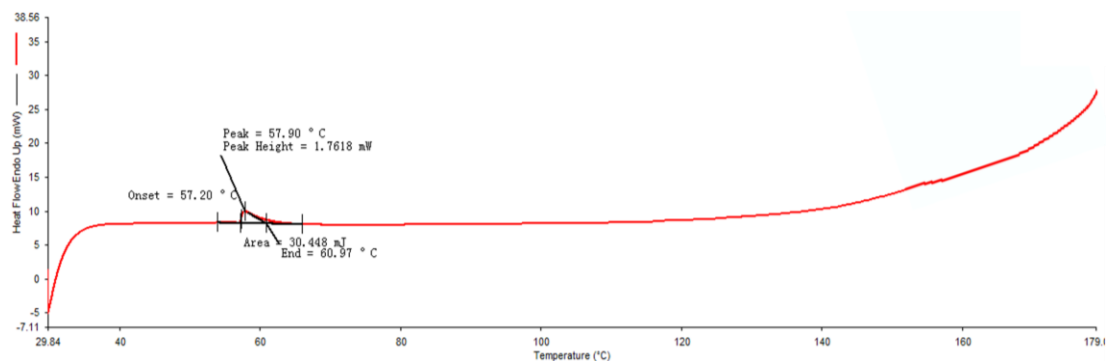
**Figure S5. Thermograms (DSC) of NaCl encapsulated microparticles (HYLON VII high amylose maize starch coating coating)**



**Figure S6. Thermograms (DSC) of NaCl encapsulated microparticles (gelatinized resistant starch starch coating)**



**Figure S7. Thermograms (DSC) of NaCl encapsulated microparticles (xanthan gum coating)**



**Figure S8. Thermograms (DSC) of NaCl encapsulated microparticles (gum arabic coating)**