

### **Supporting Information for**

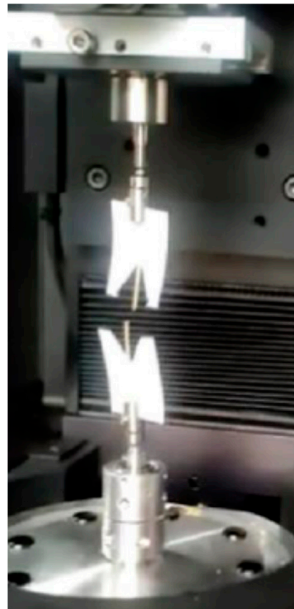
### **Utilization of fiber spinning extrusion to create fibrous plant-based meat analogs: Formulation, processing, and characterization**

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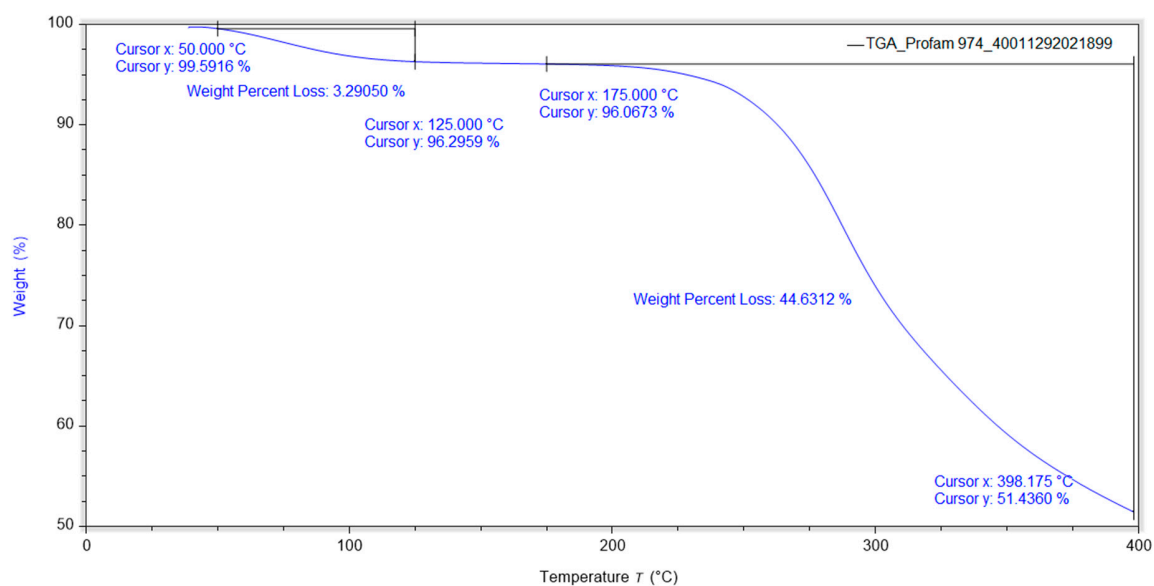
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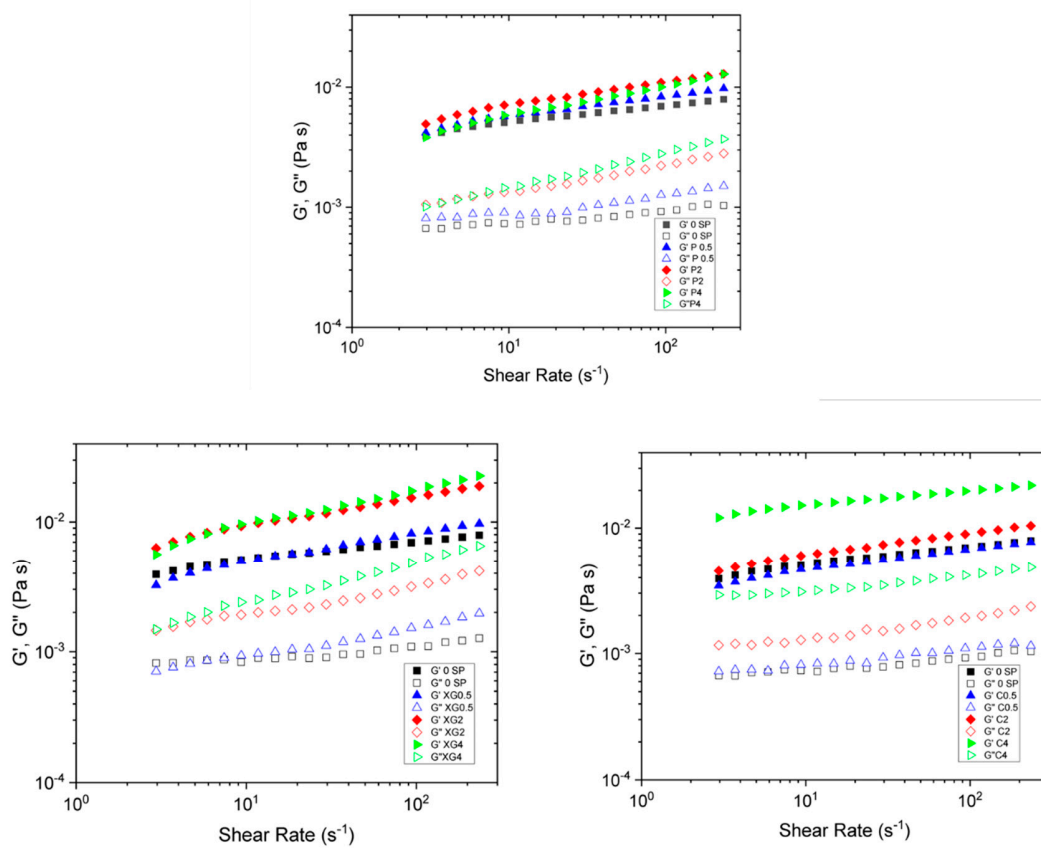
**Figure S1.** A representative tensile characterization of protein-based filaments using KLA T150 UTM.



**Figure S2.** Thermogravimetric analysis (TGA) of Profam 974.

**Table S1.** TGA analysis experimental protocol

Segment 1	Initial Temperature 40.00 °C
Segment 2	Isothermal 1.00 min
Segment 3	Mark End of Cycle
Segment 4	Ramp 20.00 °C/min to 400.00 °C
Segment 5	Mark End of Cycle



**Figure S3.** Storage and loss modulus with respect to shear rate are plotted for the formulations used in this study. The top plot shows results with varying concentrations of Pectin, while the bottom left shows those of Xanthan Gum, and the bottom right refers to Carrageenan.