

# Effects of Sequential Enzymolysis and Glycosylation on the Structural Properties and Antioxidant Activity of Soybean Protein Isolate

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**Table S1.** Relative MW distribution parameters of F30, F30-10, and F10 <sup>a</sup>.

Sample	M <sub>p</sub> (Da)				Relative content (%)				M <sub>w</sub> /M <sub>n</sub> (Peak 2)
	Peak 1	Peak 2	Peak 3	Peak 4	Peak 1	Peak 2	Peak 3	Peak 4	
F30	8044	2640	796	402	5.95	15.05	19.42	59.58	1.18
F30-10	ND	2570	807	392	ND	8.83	18.53	72.64	1.14
F10	ND	1298	825	404	ND	3.55	19.05	77.41	1.11

<sup>a</sup> ND represents no detected. MW, molecular weight; M<sub>p</sub>, peak molecular weight; M<sub>w</sub>, weight-average molecular weight; M<sub>n</sub>, number-average molecular weight.