

Supplementary Materials

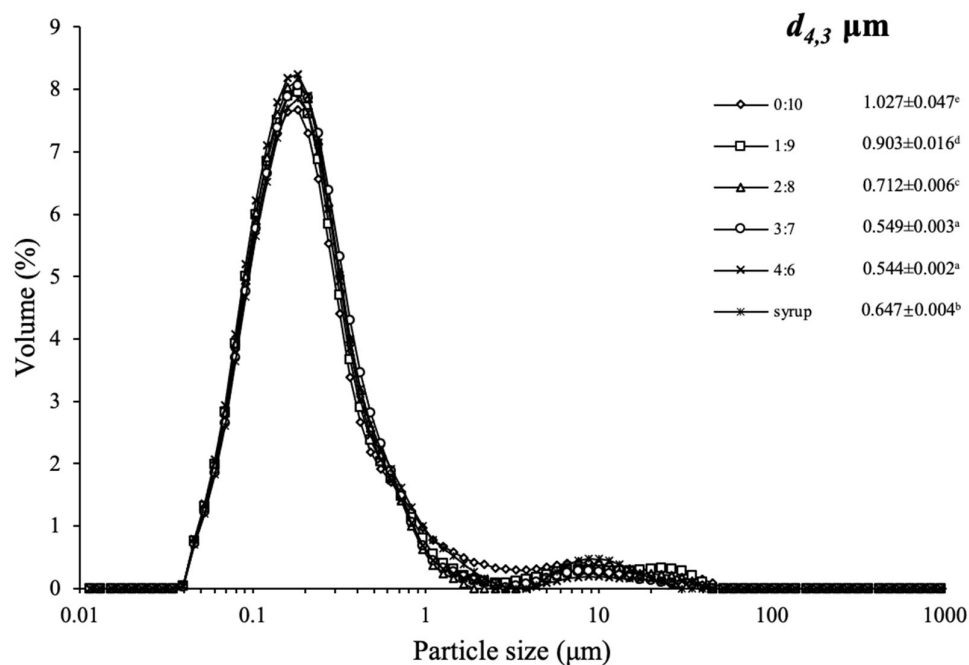


Figure S1. Particle size distribution of the emulsions with 30 wt% sugar concentrations at different ratio between maltodextrin and glucose (0:10, 1:9, 2:8, 3:7, 4:6). (Syrup represents the emulsion with 30 wt% corn syrup. Different letters of a-e indicate significant differences ($p < 0.05$) among different ratios of MDX and glucose.

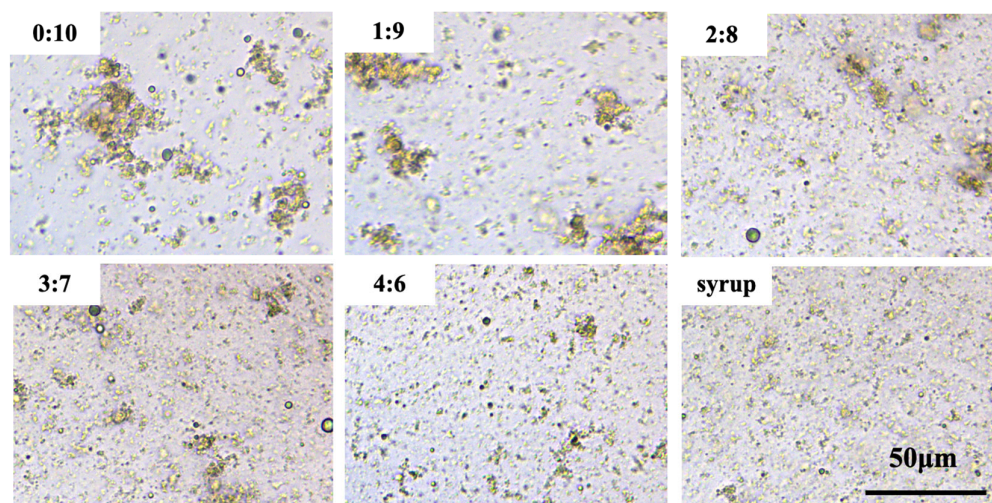


Figure S2. Microstructure of the emulsions with 30 wt% sugar concentrations at different ratio between maltodextrin and glucose (0:10, 1:9, 2:8, 3:7, 4:6). (Syrup represents the emulsion with 30 wt% corn syrup).

Table S1. Interfacial protein content and SSA of whipped creams with addition of different sugars at different concentrations

sample	Interfacial protein content (mg/g)	SSA (m ² /g)
Creams-glucose	10.38±0.25 ^{a, x}	3.82±0.03 ^{e, x}
	15.54±0.71 ^{b, x}	3.68±0.06 ^{d, x}
	18.72±0.65 ^{c, x}	3.54±0.01 ^{c, x}
	21.25±0.37 ^{d, x}	3.21±0.06 ^{b, x}
	21.39±0.04 ^{d, x}	2.96±0.04 ^{a, x}
Creams-corn syrup	15.88±1.05 ^{a, y}	18.56±0.06 ^{e, y}
	22.26±0.19 ^{b, y}	15.50±0.07 ^{d, y}
	22.59±0.80 ^{b, y}	13.66±0.08 ^{c, y}
	23.77±0.41 ^{b, y}	10.69±0.06 ^{b, y}
	26.02±0.21 ^{c, y}	8.19±0.06 ^{a, y}

¹ Different letters of a-e indicate significant differences ($p < 0.05$) among different sugar concentrations. Different letters of x, y indicate significant difference ($p < 0.05$) between glucose and corn syrup in the same proportion.