

Supplementary file: Enzymatic hydrolysis modifies emulsifying properties of okra pectin

Table S1. Flow behavior index (n), consistency index (κ), and apparent viscosity (η_{ap}) of pectin solutions and their corresponding oil-in-water emulsions.

Model parameters	Pectin solutions				Emulsions			
	K	n	r^2	${}^1\eta_{ap}$	K	n	r^2	${}^1\eta_{ap}$
CON	8.928	0.488	0.998	59.85 ± 0.16 ^a	16.976	0.479	0.995	111.30 ± 0.32 ^a
PG	7.656	0.440	0.995	38.58 ± 0.23 ^c	16.573	0.411	0.996	75.35 ± 0.26 ^b
PG+GL+AR	2.843	0.535	0.996	24.08 ± 0.26 ^d	14.047	0.347	0.993	44.63 ± 0.59 ^d
GL	8.249	0.437	0.994	42.50 ± 0.71 ^b	18.191	0.318	0.990	55.88 ± 0.25 ^c
GL+AR	2.263	0.559	0.995	21.70 ± 0.22 ^e	6.902	0.420	0.995	31.90 ± 0.65 ^e

${}^1\eta_{ap}$ recorded at a shear rate of 192 s⁻¹ (50 rpm). Data presented as mean ± standard deviation (n = 3), and letters (a-e) represent significant differences between samples (p < 0.05).