

Supplementary

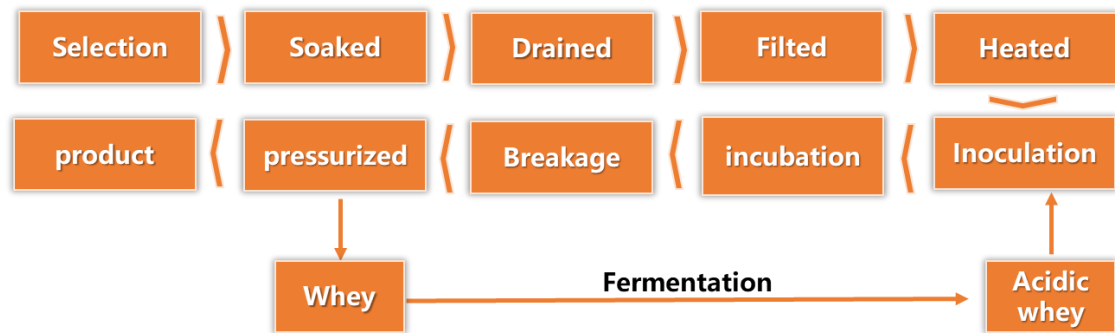


Figure S1. The processing procedure for the manufacture of acidic whey tofu.

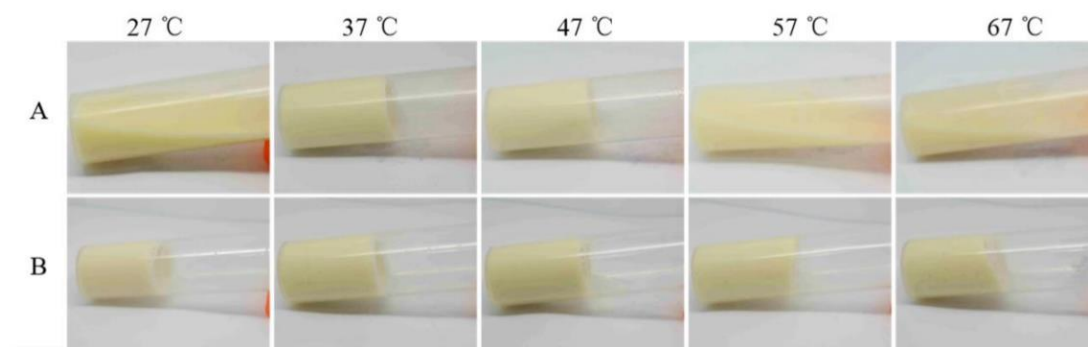


Figure S2. Effect of different temperatures on tofu gelatin induced by coagulant fermented using *L. paracasei* (A) and *L. plantarum* (B).

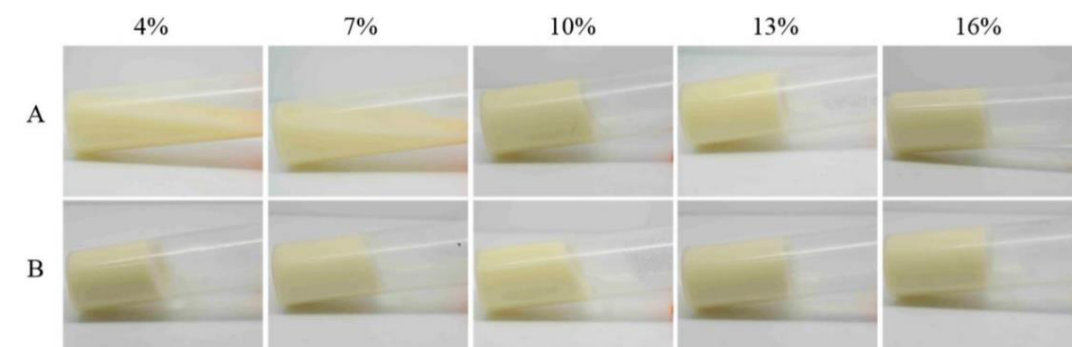


Figure S3. Effect of amount of coagulant fermented using *L. paracasei* (A) and *L. plantarum* (B) on tofu gelatin.

Table S1. Parameters of rheological properties for tofu gelatin induced by coagulant fermented using *L. paracasei* and *L. plantarum*.

Parameter	<i>L. paracasei</i>	<i>L. plantarum</i>
Gel time/min	182 ± 4	133 ± 2
Storage modulus G'_{\max}/Pa	470 ± 20	1250 ± 50
$G' \propto \omega^n$ n	0.1156 ± 0.0003	0.1220 ± 0.0006
$G' \propto \omega^n$ R^2	0.9985 ± 0.0004	0.9993 ± 0.0003