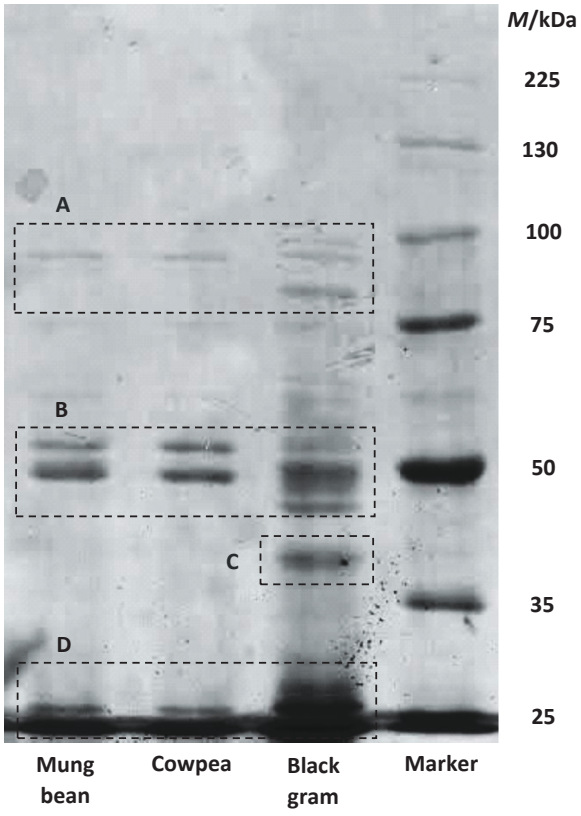

Fig S1. SDS-PAGE showing molecular mass profiles of legume protein isolate (LPI) samples. Electrophoresis was conducted at 150 V on a 12 % resolving gel. LPI samples were reduced with β-mercaptoethanol prior to electrophoresis. The bands enclosed by the dashed rectangles are predicted to be resulting from dimeric forms (A), monomeric forms (B) and post-translationally modified forms (C and D) of vicilin subunits

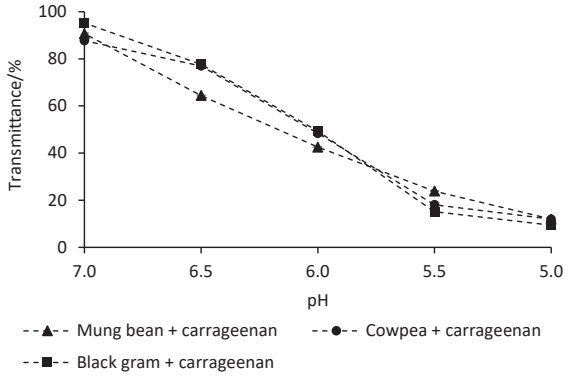

Fig. S2. Transmittance of the mixtures at different pH values measured 1 h after preparation. Transmittance was measured at 600 nm. Mixtures contain legume protein isolate 0.1 and carrageenan 0.05 % (*m*/*V*). Values are presented as mean±S.D. (*N*=3)

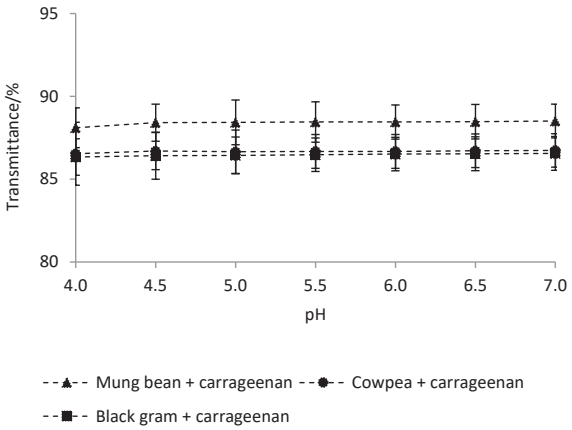

Fig. S3. Transmittance of the heat-treated mixtures at different pH values measured 1 h after preparation. Transmittance was measured at 600 nm. Mixtures contain legume protein isolate 0.02 and carrageenan 0.01 % (*m*/*V*). Values are presented as mean±SD (*N*=3)