

*Supplementary data*

# Thermal Processing of Liquid Egg Yolks Modulates Physio-Chemical Properties of Mayonnaise

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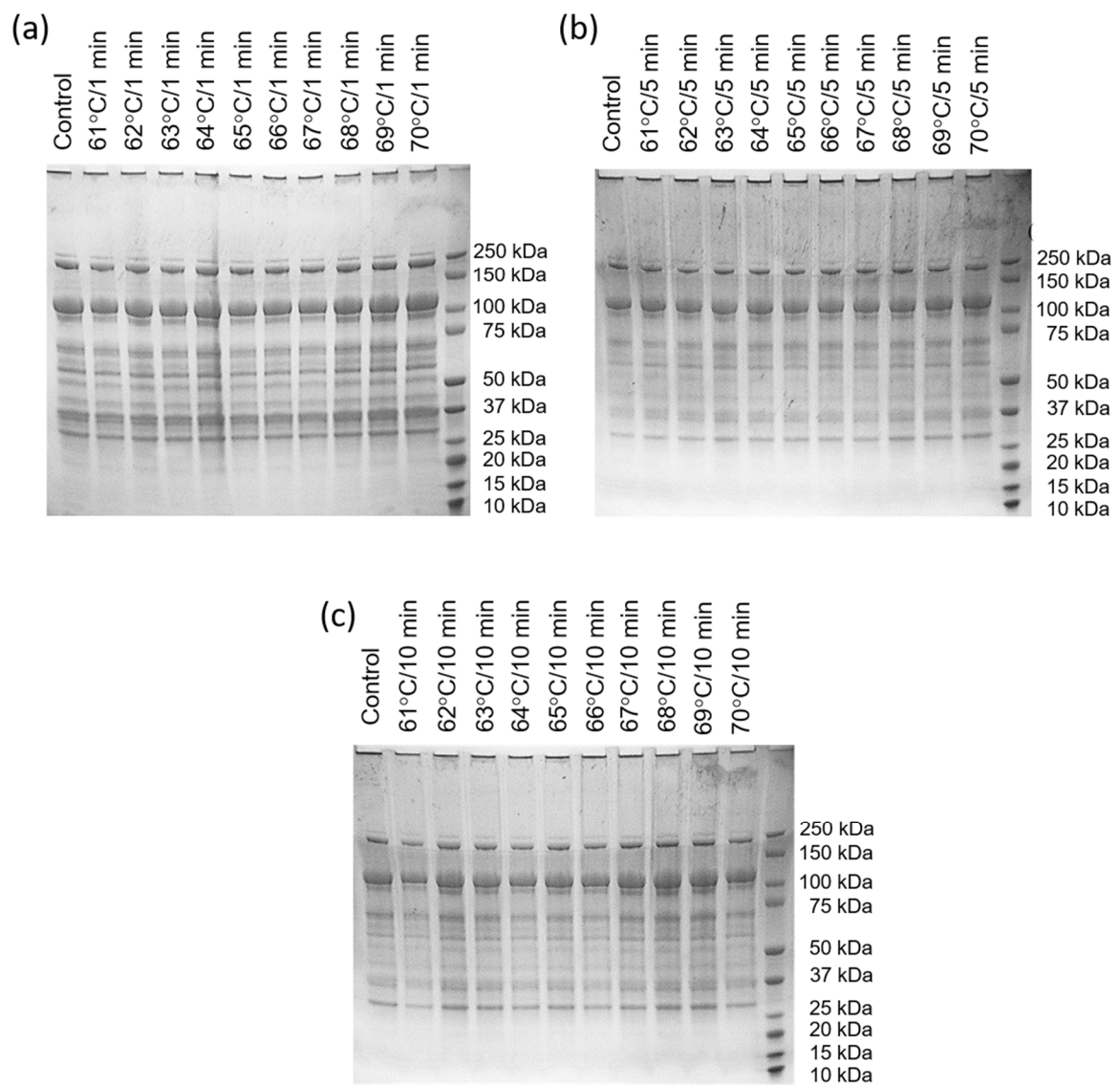
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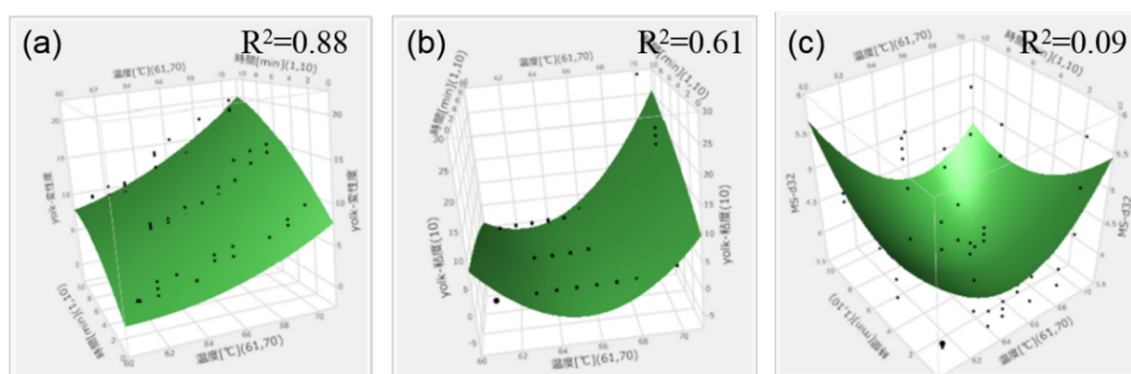
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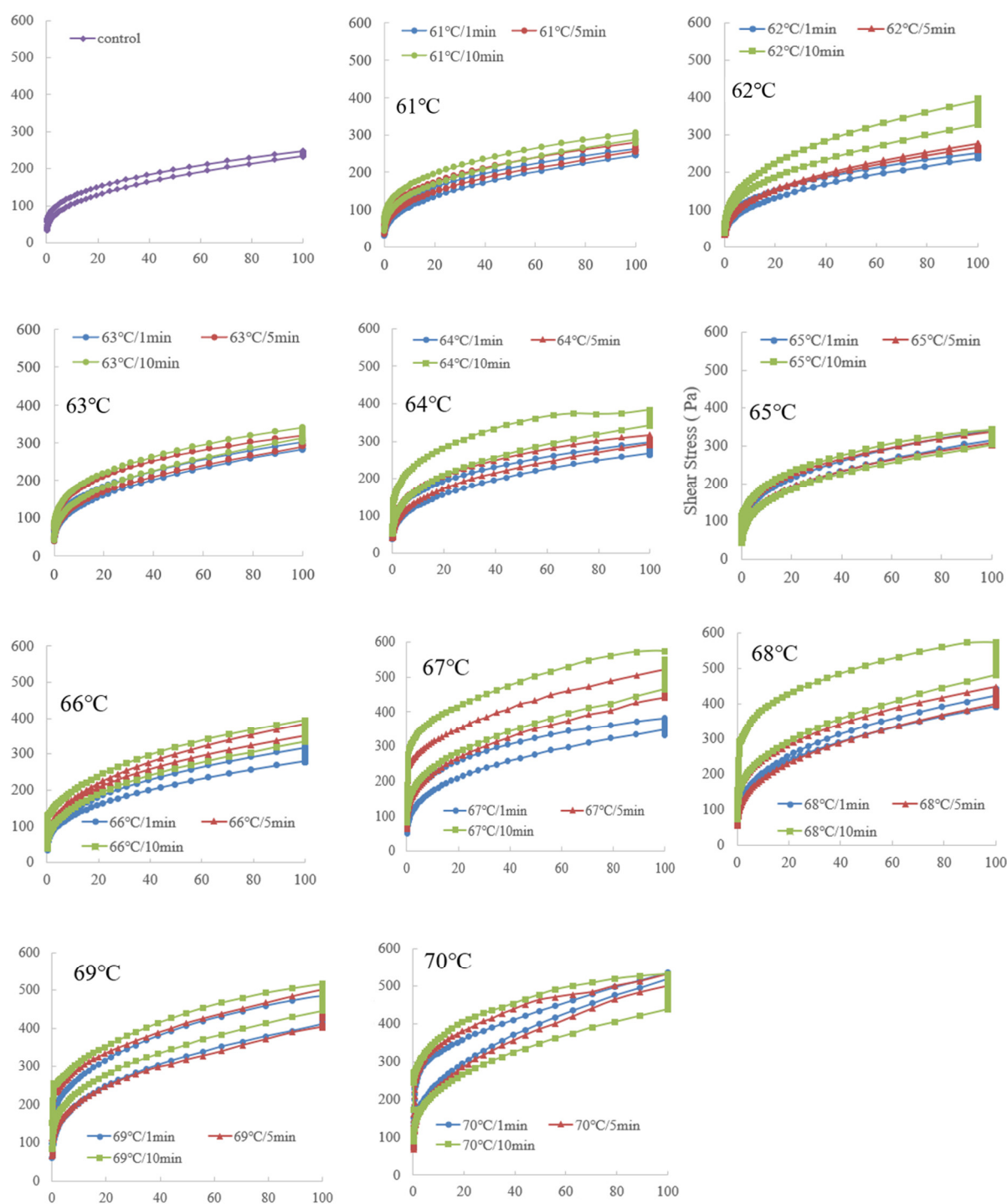
† These authors contributed equally to this work.



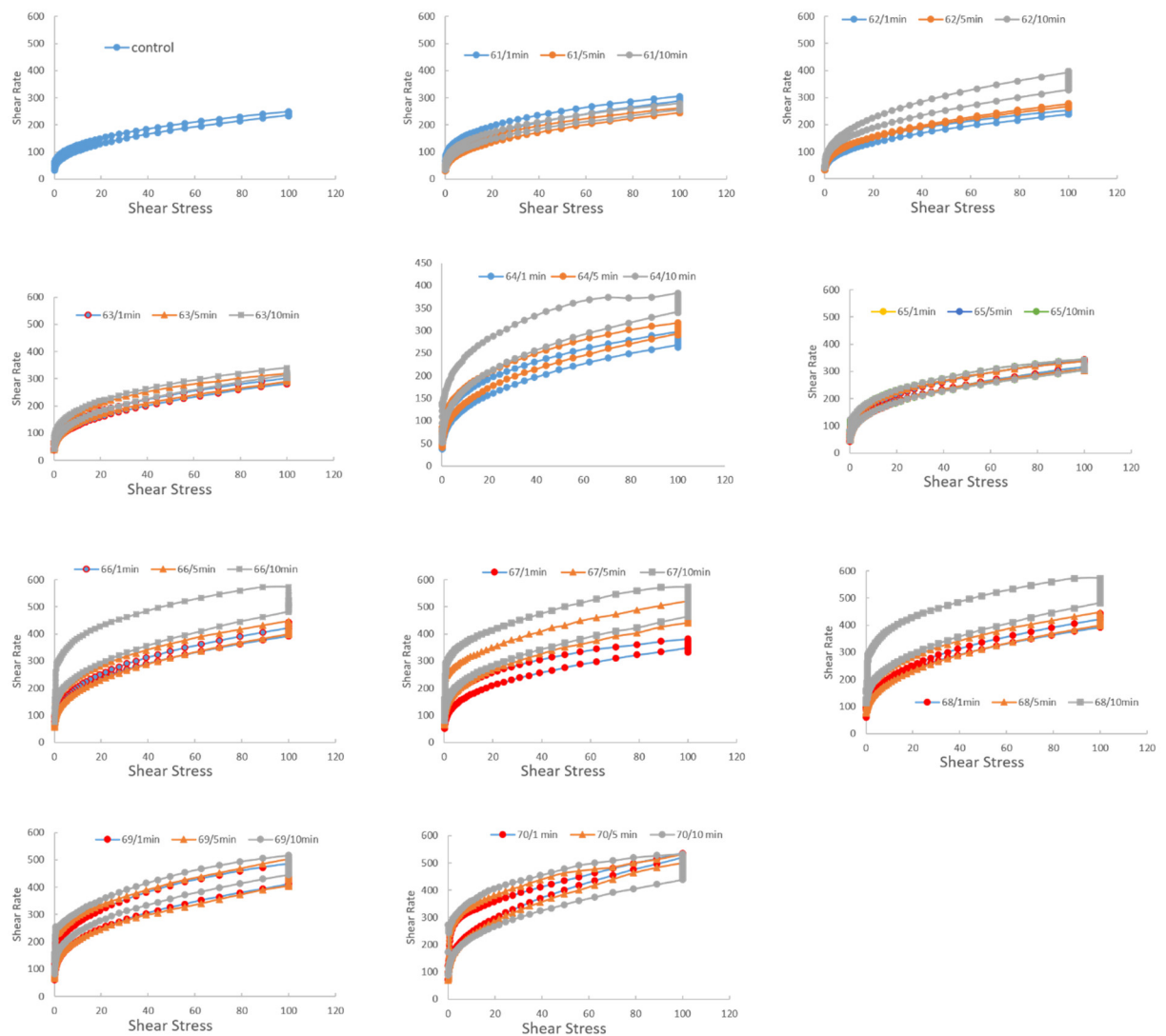
**Figure S1.** Effect of thermal processing on LEY protein denaturation determined by western blotting.



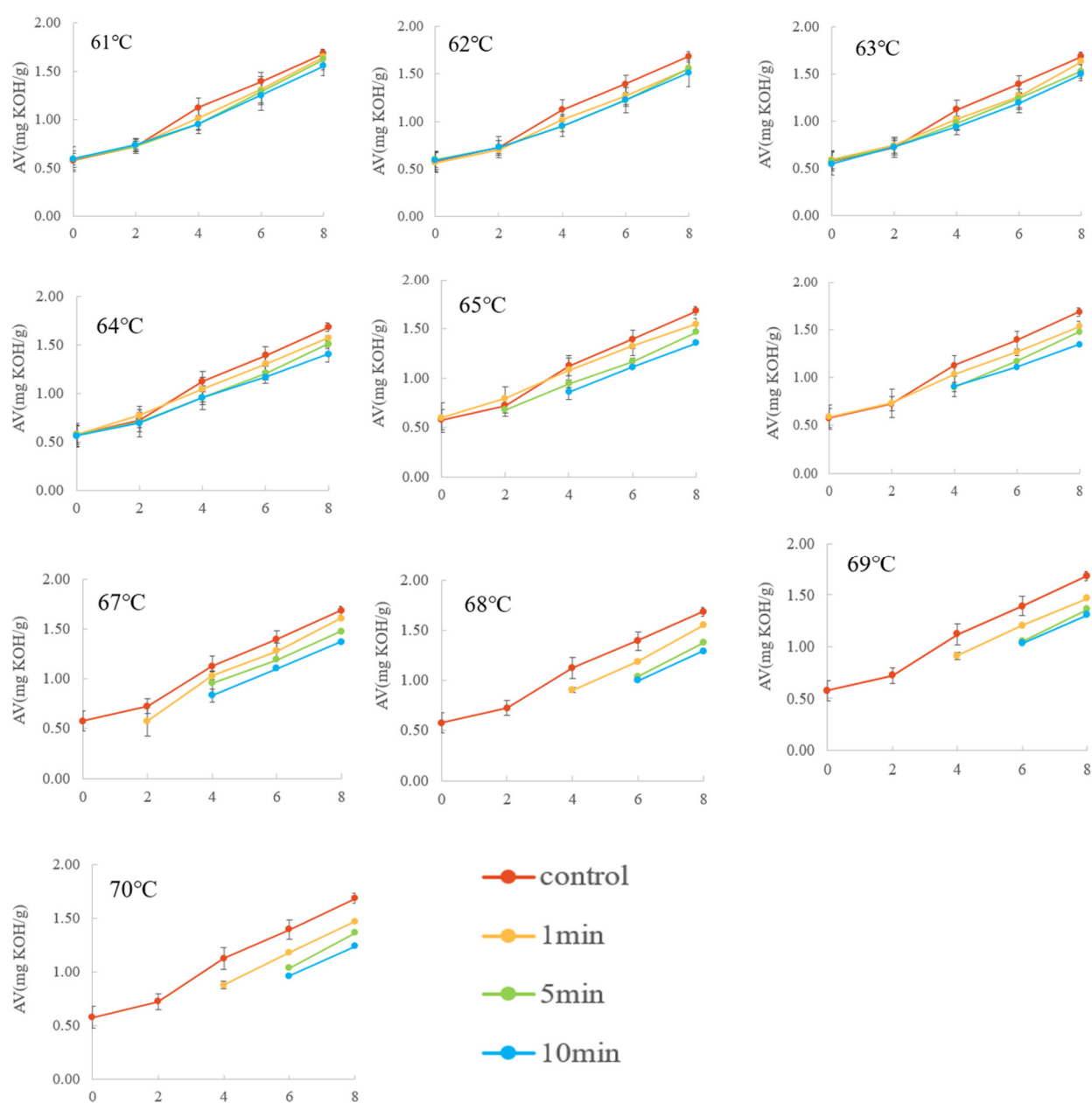
**Figure S2.** Response surface pattern analysis of LEY with different temperatures and times. (a) Degree of protein denaturation. (b) Viscosity. (c) Particle size.



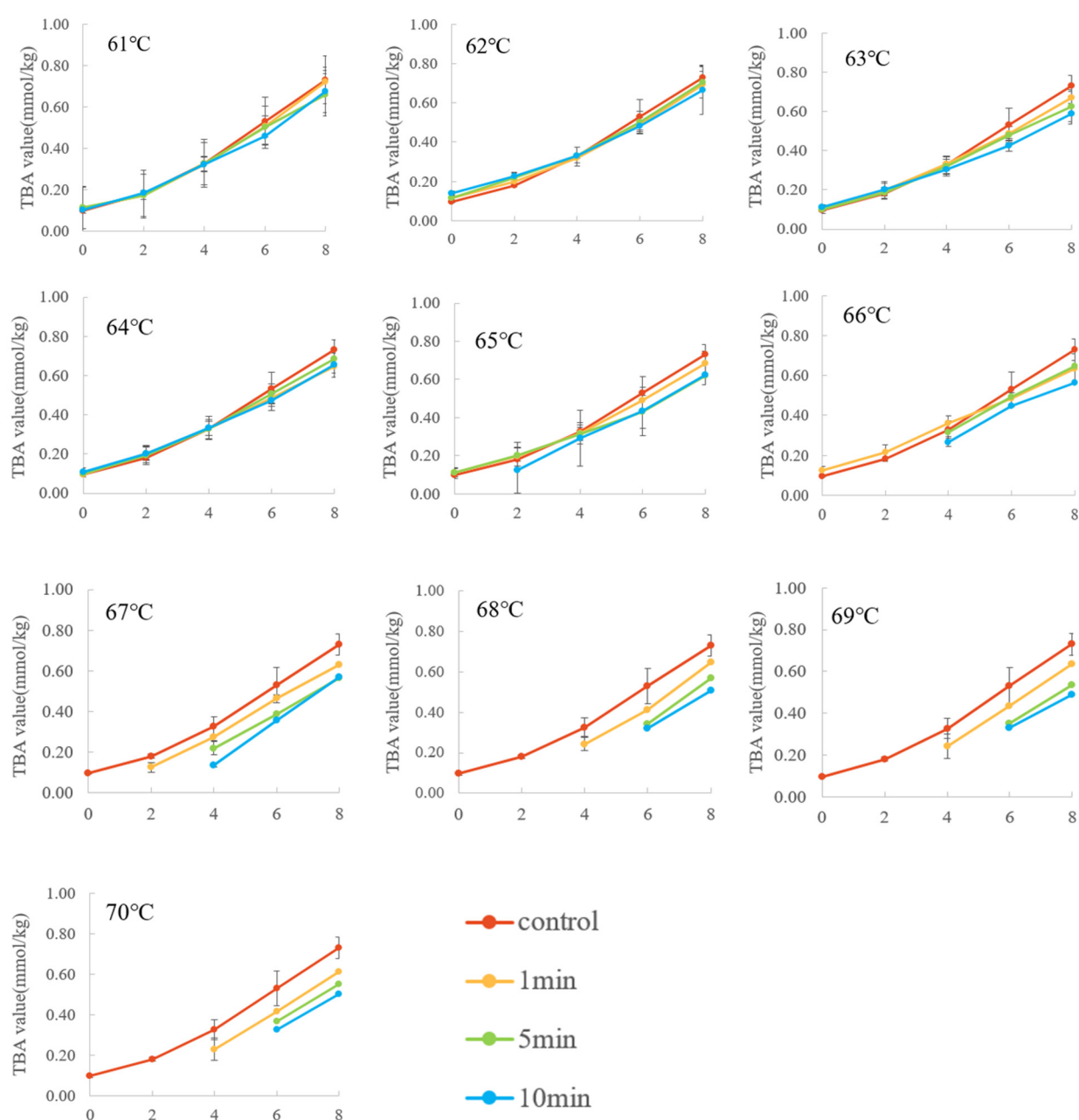
**Figure S3.** Effect of thermal processing on emulsion property of mayonnaise.



**Figure S4.** Effect of thermal processing on mayonnaise rheological properties.



**Figure S5:** Effect of thermal processing on storage properties (acid values) of mayonnaise.



**Figure S6:** Effect of thermal processing on storage properties (TBA values) of mayonnaise.