Qualitative and Quantitative Correlation of Microstructural Properties and in Vitro Glucose Adsorption and Diffusion Behaviors of Pea Insoluble Dietary Fiber Induced by Ultrafine Grinding

Supplementary Materials

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Table S1. *SSA*, *PV*, and *CrI* values of PIDF samples at different scales.

Sample	*SSA* (m^2/g)	*PV* (cm^3/kg)	*CrI* (%)
BM0	0.12 ± 0.00^{a}	0.98 ± 0.01^{a}	41.51 ± 0.73^{d}
BM30	1.03 ± 0.04^{b}	7.54 ± 0.03^{b}	39.53 ± 0.46^{d}
BM60	1.43 ± 0.04^{c}	10.83 ± 0.06^{c}	41.58 ± 0.68^{d}
BM100	1.46 ± 0.04^{c}	12.31 ± 0.06^{d}	41.45 ± 0.69^{d}
BM160	1.93 ± 0.05^{d}	14.39 ± 0.07^{e}	36.13 ± 0.84^{c}
BM240	2.31 ± 0.03^{e}	15.66 ± 0.07^{f}	29.58 ± 0.68^{b}
BM400	3.27 ± 0.06^{f}	18.67 ± 0.06^{g}	12.33 ± 0.76^{a}

Values in same column with different letters are significantly different ($p < 0.05$).

Table S2. Surface elemental characteristics of PIDF at different scales.

Sample	*O/C*	C1 (%)	C2 (%)	C3 (%)
BM0	0.35 ± 0.02^{a}	49.08 ± 0.65^{e}	37.02 ± 1.41^{a}	13.91 ± 0.77^{a}
BM30	0.43 ± 0.01^{b}	38.98 ± 1.02^{d}	41.01 ± 0.12^{b}	20.02 ± 0.90^{b}
BM60	0.47 ± 0.00^{c}	35.05 ± 0.12^{c}	48.89 ± 0.11^{c}	16.07 ± 0.23^{a}
BM100	0.48 ± 0.01^{c}	34.15 ± 1.23^{c}	49.30 ± 1.47^{c}	16.55 ± 0.24^{a}
BM160	0.52 ± 0.00^{d}	27.83 ± 1.05^{b}	56.14 ± 0.43^{d}	16.03 ± 1.48^{a}
BM240	0.54 ± 0.01^{de}	24.26 ± 0.88^{a}	59.45 ± 0.85^{e}	16.30 ± 1.73^{a}
BM400	0.56 ± 0.01^{ef}	23.71 ± 0.95^{a}	62.99 ± 0.23^{f}	13.30 ± 0.72^{a}

Values in same column with different letters are significantly different ($p < 0.05$).