

Supplementary Material

A Plant-Based Animal Fat Analog Produced by an Emulsion Gel of Alginate and Pea Protein

Chong Teng and Osvaldo H. Campanella *

Department of Food Science and Technology, Ohio State University, 2015 Fyffe Road,
Columbus, OH 43210, USA; teng.165@buckeyemail.osu.edu

* Correspondence: campanella.20@osu.edu; Tel.: +1-6142477646

Supplementary Information

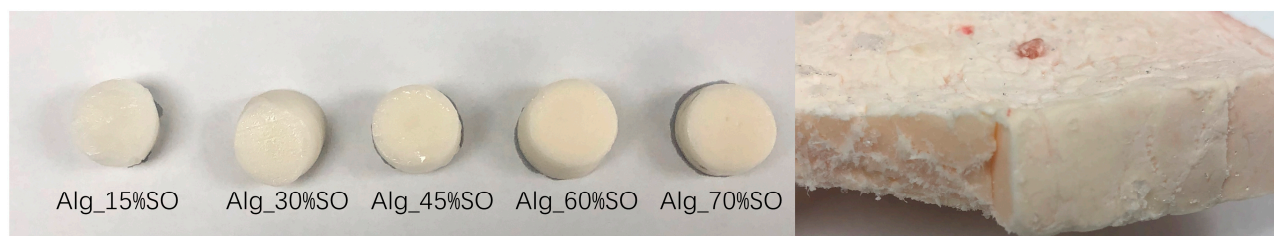


Figure S1. Gelled emulsions (left) and beef fat trimming.