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Pea and lupin protein ingredients: New insights into endogenous lipids and the key effect of high-pressure homogenization on their aqueous suspensions

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Supplementary info 6: Cell wall polysaccharide contents (in g/100g of powder (d.m.)) in the powder prior, and after precipitation with hot ethanol. Results are expressed as mean \pm SD of independent triplicates.

	<i>PPI</i>	<i>PPC</i>	<i>LPI</i>	<i>LPC</i>
<i>Raw powder (g / 100 g (d.m.))</i>	4.3 \pm 0.1	28.5 \pm 0.7	3.8 \pm 0.2	24.2 \pm 0.1
<i>Ethanol precipitate (g / 100 g (d.m.))</i>	2.6 \pm 0.4	20.5 \pm 0.6	3.7 \pm 0.1	14.9 \pm 0.3