

Supplementary Material

## **Physicochemical Characteristics of Soluble Dietary Fiber Obtained from Grapefruit Peel Insoluble Dietary Fiber and Its effects on Blueberry Jam**

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Supplementary Tables S1–S2

**Table S1** Formulation of blueberry jams.

Ingredients used to make jam	Amount (g, ingredients of 100 g blueberry pulp)			
	BJ	LMJ	GPSJ-1	GPSJ-2
Sucrose	30	30	30	30
Citric acid	0.1	0.1	0.1	0.1
LM pectin	-	1.0	-	0.5
CaCl <sub>2</sub>	0.3	0.3	0.3	0.3
GP-IDF-SDF	-	-	1.0	0.5

Note: BJ, basic jam prepared with blueberry pulp, sucrose and citric acid; LMJ, jam prepared with blueberry pulp, sucrose, citric acid and 1% LM pectin; GPSJ-1, jam prepared with 1% GP-IDF-SDF; GPSJ-2, jam prepared with 0.5% GP-IDF-SDF and 0.5% LM pectin.

**Table S2** Monosaccharides composition ratio of GP-IDF-SDF.

Monosaccharide	Ratio
Fructose (Fru)	ND
Rhamnose (Rha)	ND
Arabinose (Ara)	3.86
Galactose (Gal)	1
Glucose (Glu)	3.04
Xylose (Xly)	2.19
Mannose (Man)	1.11
Galacturonic acid (Gala)	6.06

Note: ND, not detected. Ratio means the amount of different monosaccharides in different samples comparted to the amount of mannose in GP-IDF-SDF.