

## Supplementary Materials

Figure S1. Backscattering (BS) profile of ice cream mixes stabilised by the combination of  $\iota$ -carrageenan, locust bean gum and xanthan gum before and after maturation. The red line presents measurement before maturation and the blue line presents measurement after maturation.

Figure S2. Backscattering (BS) profile of ice cream mixes stabilised by the combination of  $\iota$ -carrageenan hydrolysate obtained using  $\beta$ -galactosidase, locust bean gum and xanthan gum before and after maturation. The red line presents measurement before maturation and the blue line presents measurement after maturation.

Figure S3. Backscattering (BS) profile of ice cream mixes stabilised by the combination of  $\iota$ -carrageenan hydrolysate obtained using commercial lactase, locust bean gum and xanthan gum before and after maturation. The red line presents measurement before maturation and the blue line presents measurement after maturation.

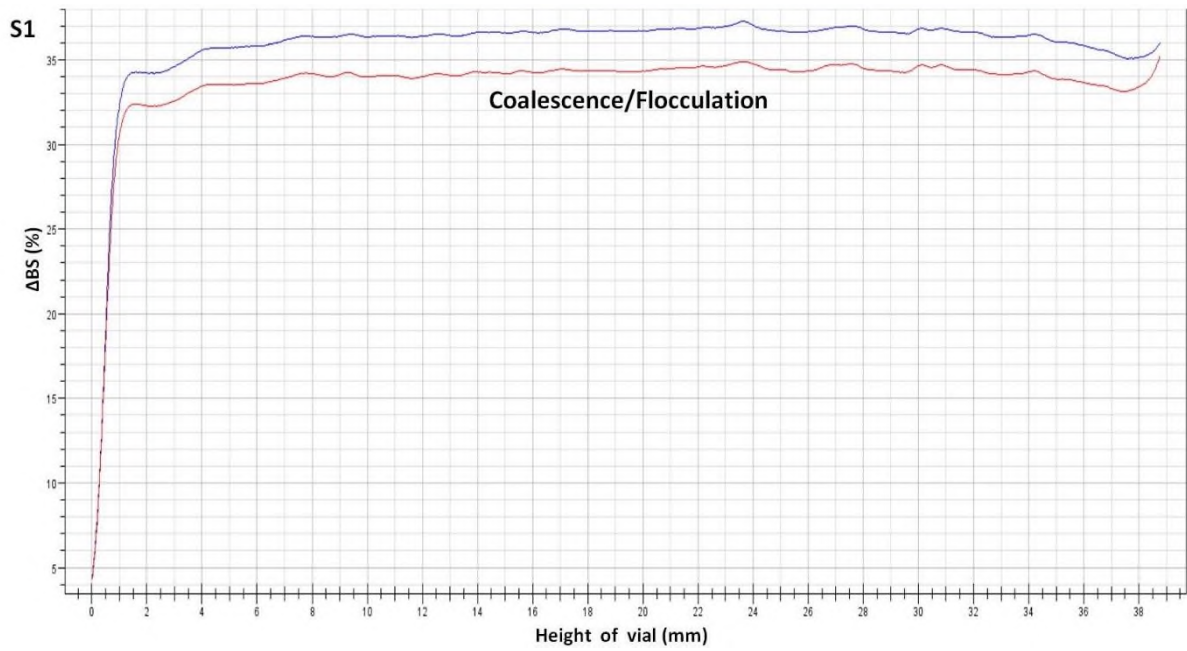


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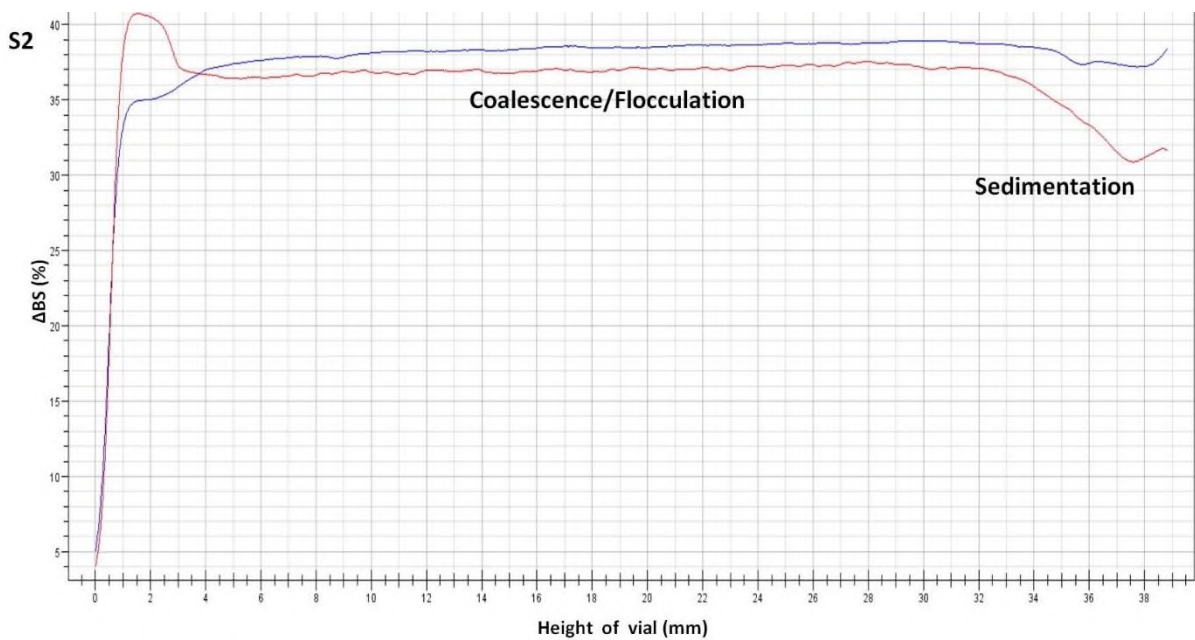


Figure S2. Backscattering (BS) profile of ice cream mixes stabilised by the combination of  $\iota$ -carrageenan hydrolysate obtained using  $\beta$ -galactosidase, locust bean gum and xanthan gum before and after maturation. The red line presents measurement before maturation and the blue line presents measurement after maturation.

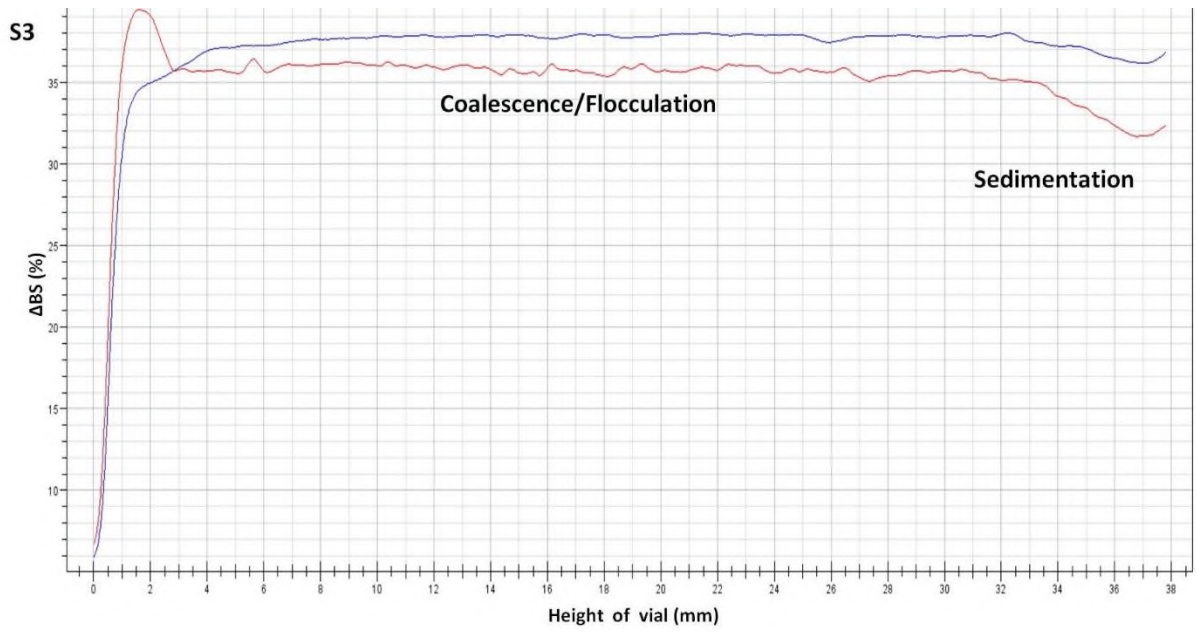


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