

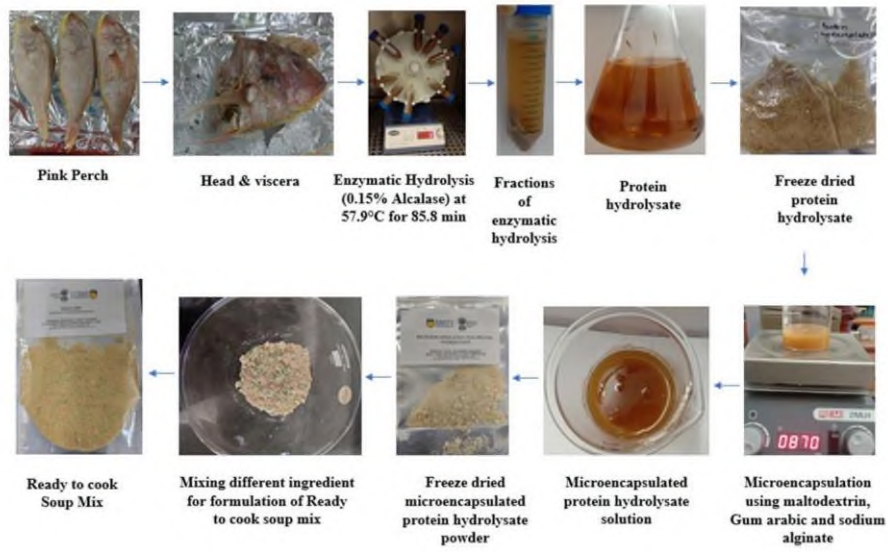
Formulation of a Ready-to-Cook Soup Mix Using Microencapsulated Protein Hydrolysate  
Obtained from Pink Perch By-Product. *Asha Kumari, Nutan Kaushik, Rasa Slizyte,*  
*Khushboo*

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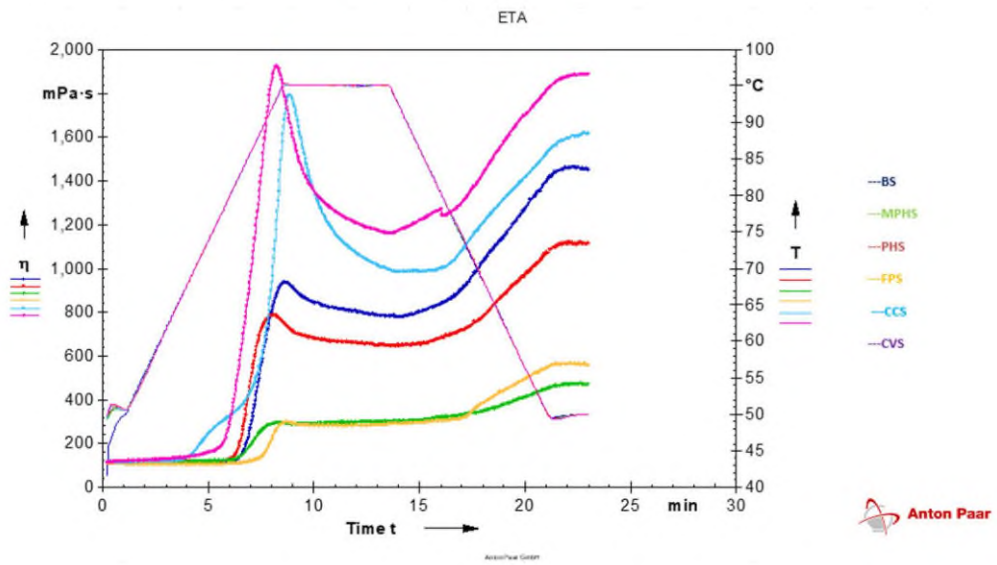
Supplementary Materials

Figure. S1. Flow diagram for formulation of ready-to-cook soup mixes. Figure S2. Pasting properties of ready-to-cook soup mixes. Figure S3. Appearance of blank soup mix, microencapsulated protein hydrolysate soup mix and commercial chicken soup mix during storage under accelerated conditions.

**Figure S1.** Flow diagram for formulation of ready to cook soup mixes.

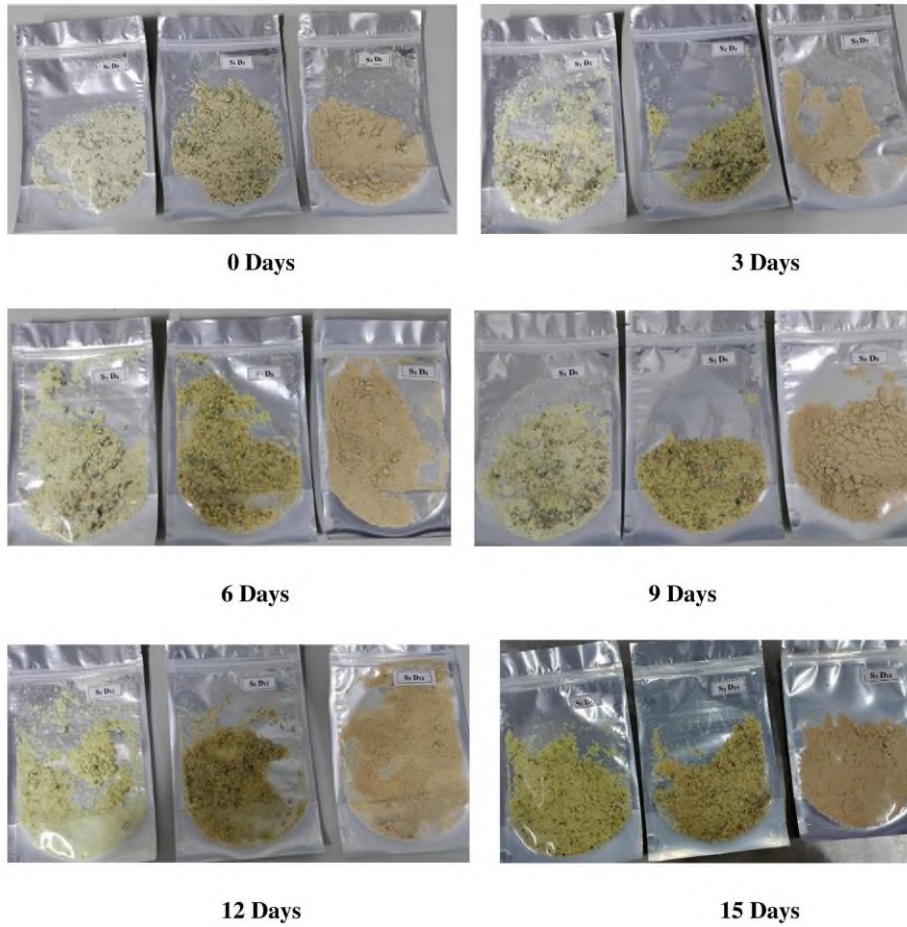


**Figure S2.** Pasting properties of different ready to cook soup mixes.



BS, blank soup; MPHS, microencapsulated protein hydrolysate soup; PHS, protein hydrolysate soup; FPS, sun dried whole fish powder soup; CCS, commercial chicken soup; CVS, commercial vegetable soup.

**Figure S3.** Color analysis of blank soup mix, microencapsulated protein hydrolysates soup mix and commercial chicken soup during ASLT storage condition



Note: left side of each picture was blank soup mix (BS); middle image of each picture was microencapsulated protein hydrolysates soup mix (MPHS); right side of each picture was commercial chicken soup mix (CCS)