INTERNET SUPPLEMENTARY TABLES

Table 4. Fat, protein and moisture content of protein isolates with modified versions of the alkaline process.

Modification of alkaline pH-shift process	Moisture %	Fat % (wet weight)	Protein % (wet weight)	Fat % (dry weight)	Protein % (dry weight)	Fat % (protein weight)
Homogenization at pI	89,7	0,8	8,9	8	87	9,4
Citric acid and Ca^{2+} addition	90,4	1,1	7,3	12	77	15
Olive oil addition	90,9	1,3	7,6	14	84	17

Table 5. Dioxin content of protein isolates with modified versions of the alkaline process.

Modification of alkaline pH-shift process	Dioxin (pg/g, wet weight)	Dioxin-TEQ[1] (pg/g, wet weight)	Dioxin (pg/g, dry weight)	Dioxin (pg/g, protein weight)
Homogenization at pI	3,1	0,89	30	35
Citric acid and Ca^{2+} addition	6,2	0,90	65	84
Olive oil addition	3,7	1,21	40	48

[1] Using WHO (2005) TEFs (*2*)

Table 6. Dioxin-like PCB content of modified alkaline protein isolates

Modification of alkaline pH-shift process	DL-PCB (ng/g, wet weight)	PCB-TEQ[1] (pg/g, wet weight)	DL-PCB (ng/g, dry weight)	DL-PCB (ng/g, protein weight)
Homogenization at pI	0,94	0,33	9,1	11
Citric acid and Ca^{2+} addition	1,3	0,51	14	18
Olive oil addition	0,87	0,31	9,6	11

[1] Using WHO (2005) TEFs (*2*)