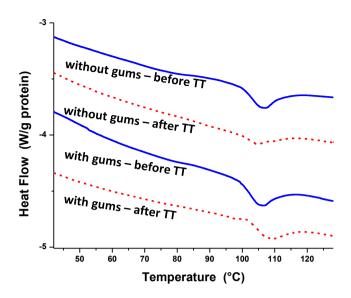


**Figure S1** Confocal laser scanning microscopy of amaranth beverages. Panels a, b and c correspond to non-gumadded amaranth beverages without thermal treatment whereas panels d, e and f correspond to treated (80 °C 20 min) ones. Images were obtained at 20 °C. Magnification: 20 X. Red particles: proteins. Green particles: lipids. Panels c and f correspond to colocalization of images a-b and d-e, respectively. (For interpretation of the references to color in this figure, the reader is referred to the web version of this article).



**Figure S2** Differential scanning calorimetry thermograms of slurries (without gums) and amaranth-based beverages (with gums) before and after thermal treatment (TT). Heating rate was  $10^{\circ}$ C/min.