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## **Supporting Information (SI)**

- 3 Hierarchical High Internal Phase Emulsions and Transparent Oleogels
- 4 Stabilized by Quillaja Saponin Coated Nanodroplets for Color
- 5 Performance

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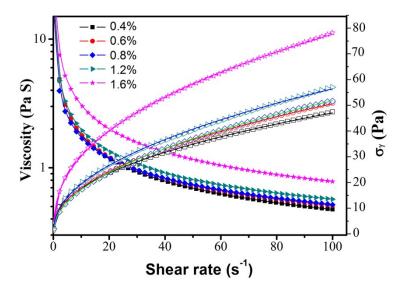
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- 15 **Running title:** Hierarchical Emulsions and Transparent Oleogels from *Quillaja* Saponin
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- 21 Figure S1. Effect of saponin-coated nanodroplets concentration on the viscosity (filled symbols) and
- 22 shear stress (open symbols) of emulsions at room temperature.



- 24 **Figure S2**. Effect of saponin-coated nanodroplets concentration on the viscosity of oleogels at room
- 25 temperature.

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