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Fig. 1S



**Fig. 1S** Appearance of the fresh GCHPs dispersions (left) and the GCHPs after 1 day of storage (right) as a function of pH

Fig. 2S

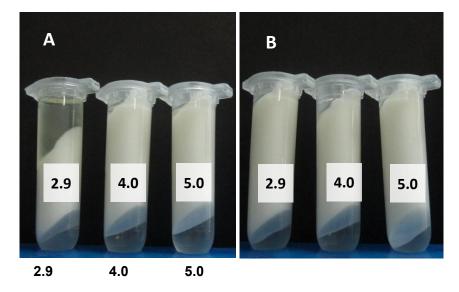


Fig. 2S Visual appearance of Pickering high internal phase emulsions (HIPEs) without (A) or with(B) 50 mM NaCl after centrifugation as a function of pH

**Table 1S.** Effect of pH on the particle size and zeta potentials of the gliadin/chitosan hybrid particles in the absence or presence of 50 Mm NaCl

рН	NaCl(mM)	Particle size	PDI	Zeta potentials
2.9	0	$190.3 \pm 16.5$	$0.937 \pm 0.088$	$52.1 \pm 0.9$
	50	$225.1 \pm 8.6$	$0.229 \pm 0.002$	$28.1 \pm 0.5$
4	0	$216.6 \pm 1.6$	$0.236 \pm 0.002$	$30.6 \pm 1.9$
	50	$276.4 \pm 2.8$	$0.161 \pm 0.001$	$27.4 \pm 0.3$
5	0	$588.8 \pm 18.5$	$0.130 \pm 0.001$	$19.2 \pm 0.2$
	50	$531.8 \pm 28.2$	$0.139 \pm 0.004$	$17.5 \pm 1.0$

**Table 2S.** Effect of salt concentrations on creaming index and particle size of the Pickering emulsions stabilized by the complex particles

Salt Conc (mM)	CI	$d_{4,3}$
0	$49.44 \pm 0.03$	$20.5 \pm 0.05$
10	$44.99 \pm 0.02$	$18.9 \pm 0.01$
20	$29.88 \pm 0.02$	$17.7 \pm 0.45$
50	$27.32 \pm 0.05$	$29.3 \pm 3.85$
100	$19.05 \pm 0.04$	$25.5 \pm 0.5$
200	$9.92 \pm 0.05$	$30.3 \pm 0.1$

The emulsions were produced at a fixed oil phase fraction (50%) and by 2% complex particles.

CI: creaming index of the emulsions after 3 days of storage