

SAXS Characterization of the Interactions among Digested Food Compounds and the
Anti-Oxidant and Anti-Inflammatory Activities of the Formed Nanocomplexes

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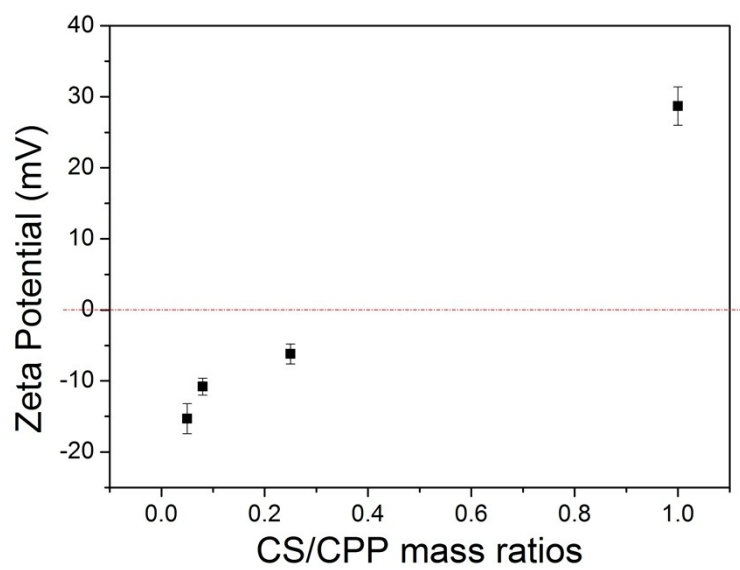


Fig. S1 Zeta potential of the chitosan (CS)/caseinophosphopeptide (CPP) nanocomplexes with increasing CS/CPP mass ratios at pH 6.2.

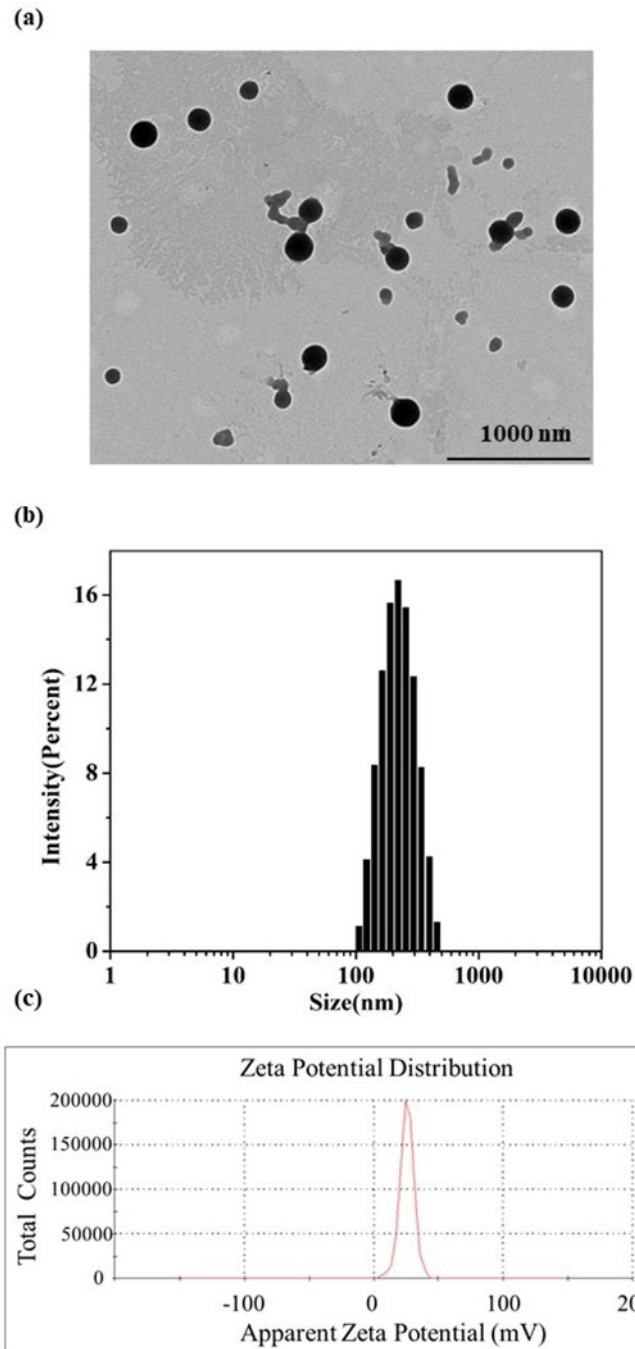


Fig. S2 Characteristics of the EGCG associating CS-CPP nanocomplexes: (a) TEM image of the nanocomplexes; (b) particle size distribution; (c) zeta potential distribution.