Electronic Supplementary Material (ESI) for Food & Function. This journal is © The Royal Society of Chemistry 2019

Figure Captions

Figure S1. Interfacial tension of HIPEs stabilized by OSA-modified starch (5 wt%) at different pH conditions.

Figure S2. Interfacial tension of HIPEs stabilized by OSA-modified starch (5 wt%) at varying ionic values of 0-400 mM.

Figure S3. Rheological properties of OSA-starch solution at different concentration (2 wt%-10 wt%) (a) and different pH (2.0-7.0) (b).

Figure S4. Average particle size of oil droplets before simulated in vitro small intestine digestion.

Figure S1

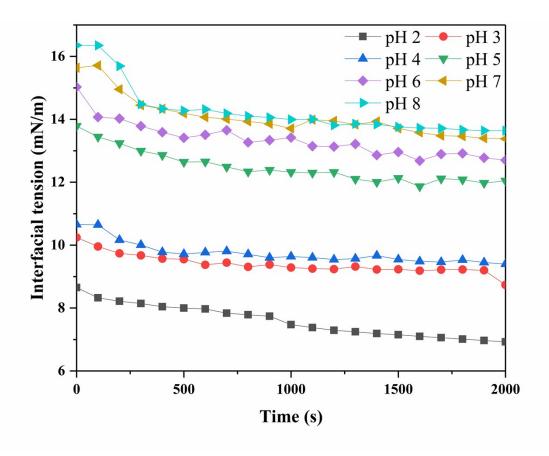


Figure S2

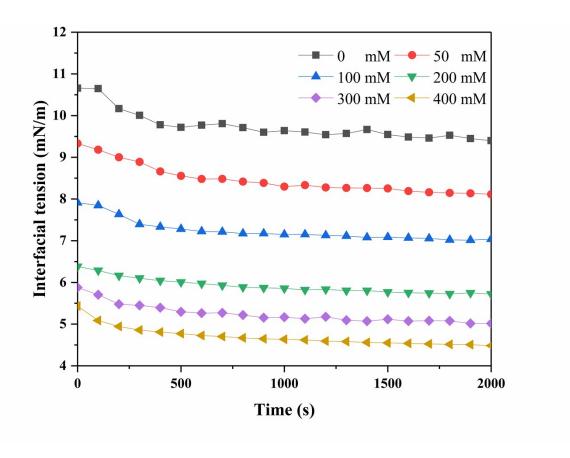


Figure S3

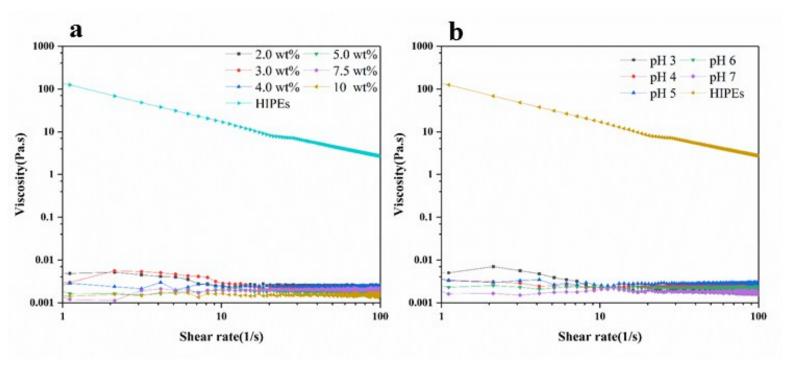


Figure S4

