

Supplementary Information

Curcumin-loaded high internal phase emulsions stabilized with lysine modified lignin: A biological agent with high photothermal protection and antibacterial properties

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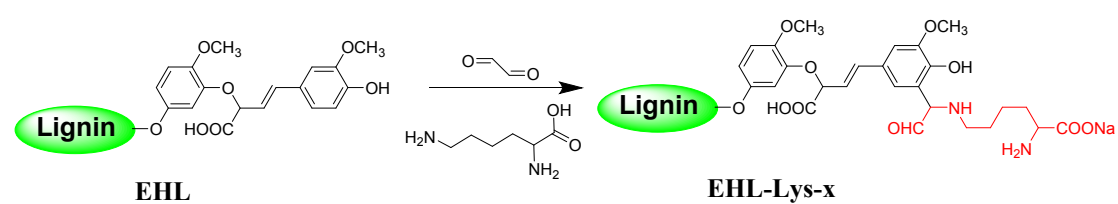
It Includes 4 Pages, 2 Tables, 2 Figures.

Table S1. The reaction parameters and yield of EHL-Lys-x.

EHL (g)	Lys/Phenolic hydroxyl of EHL (molar ratio)	Lys/Glyoxal (molar ratio)	Yield (%)
4.0	0.5:1.0	1:1	88.0
4.0	1.0:1.0	1:1	87.7
4.0	1.5:1.0	1:1	89.5
4.0	2.0:1.0	1:1	87.5

Table S2. Experimental factors & levels for HIPEs stabilized with EHL-Lys-x.

Samples	EHL-Lys-x	EHL-Lys-x content	APG	Oil
		wt%	wt%	vol%
HIPEs-1	EHL-Lys-0.5	5.0	3.0	87
HIPEs-2	EHL-Lys-1.0	5.0	3.0	87
HIPEs-3	EHL-Lys -1.5	5.0	3.0	87
HIPEs-4	EHL-Lys -2.0	5.0	3.0	87



Scheme. S1 The reactions mechanism of EHL-Lys-x.

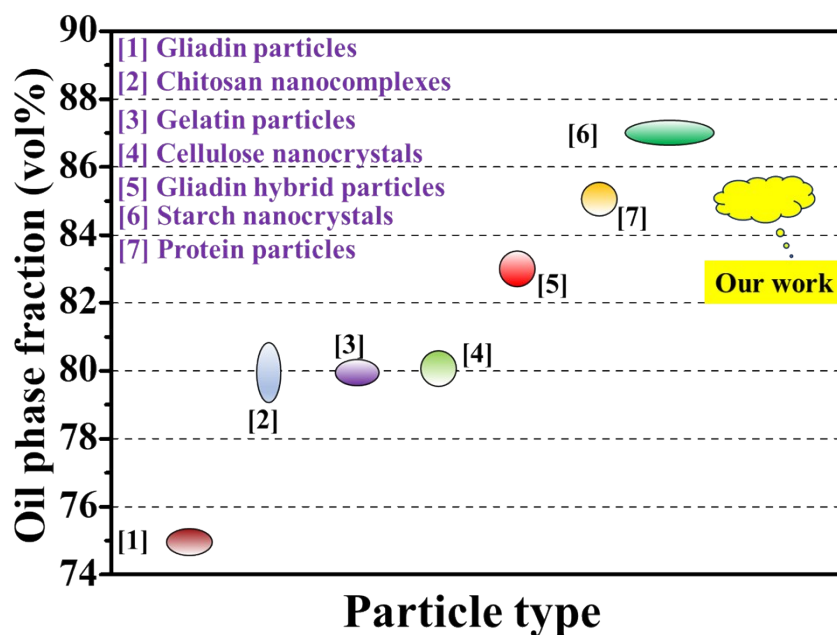


Figure S1. Maximum oil phase volume fraction in O/W HIPPEs stabilized with different food-grade emulsifier.

References

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