

Electronic Supplementary Information (ESI)

High internal phase Pickering emulsions stabilized by cod protein-chitosan nanocomplex for astaxanthin delivery

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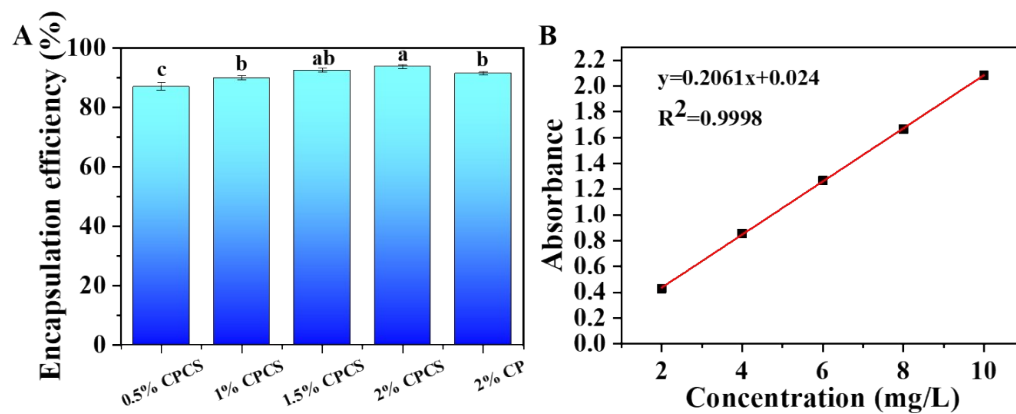


Figure S1. Encapsulation efficiency (A) of HIPPEs stabilized by nanocomplex of 0.5%, 1.0%, 1.5% and 2.0% cod protein (CP) with fixed 0.1% chitosan (CS) using the 2.0% CP as a control; Standard curve of astaxanthin (B).

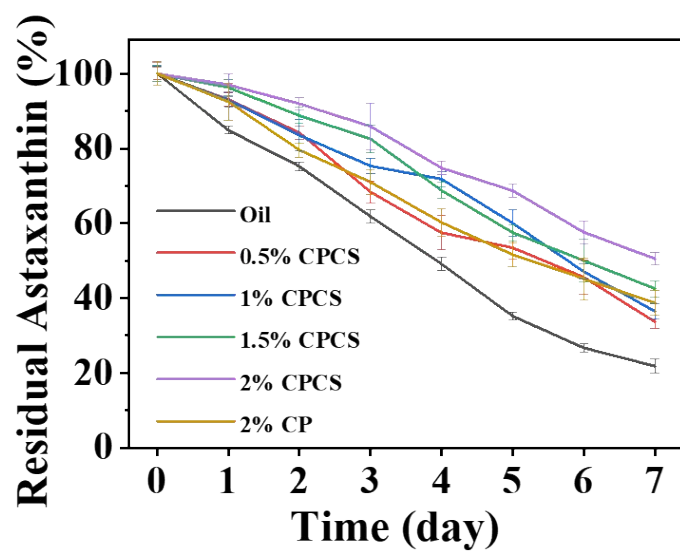


Figure S2. Residual astaxanthin levels in the HIPPEs stabilized by nanocomplex of 0.5%, 1.0%, 1.5% and 2.0% cod protein (CP) with fixed 0.1% chitosan (CS) using the 2.0% CP as a control at room temperature under the natural light.