

Supplementary Data

Incorporation of fucoxanthin into 3D printed Pickering emulsion gels stabilized by salmon by-product protein / pectin complexes

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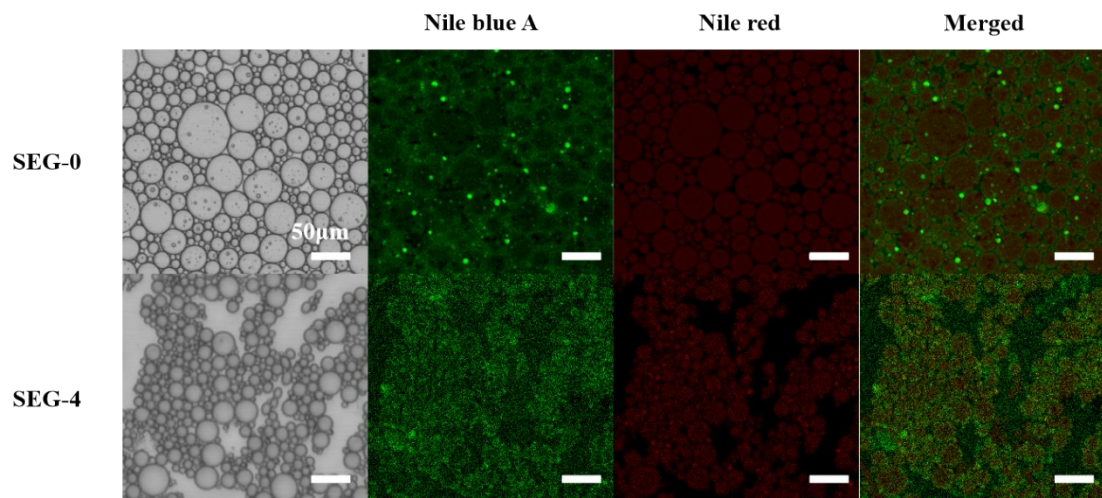


Fig. S1. CLSM images of SEG-0 and SEG-4