Electronic Supplementary Material (ESI) for Food & Function.

Orally dual-targeted astaxanthin nanoparticles as the novel dietary supplement for alleviating hepatocyte oxidative stress

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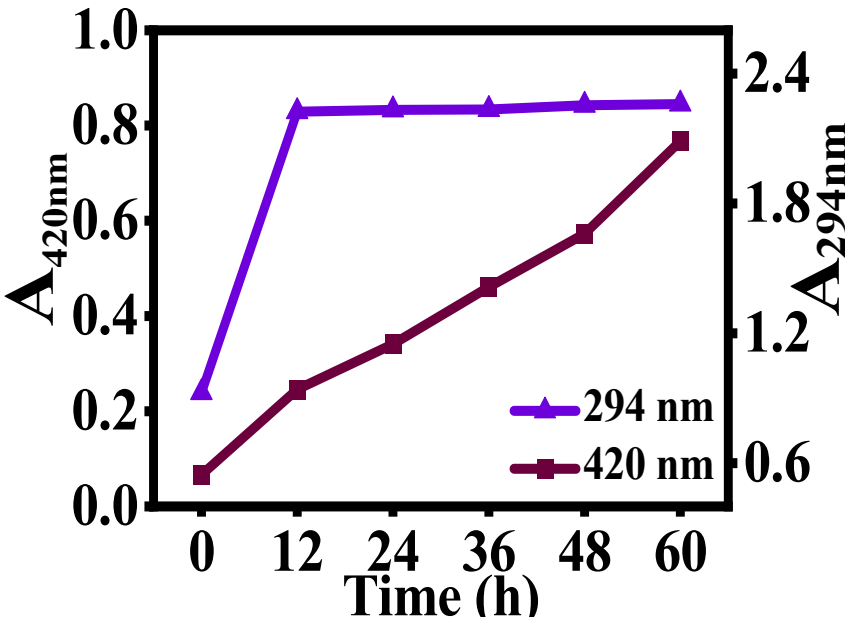

Figure S1. Browning index of WPI-GOS at wavelength 420 nm and absorbance of intermediates at 294 nm.

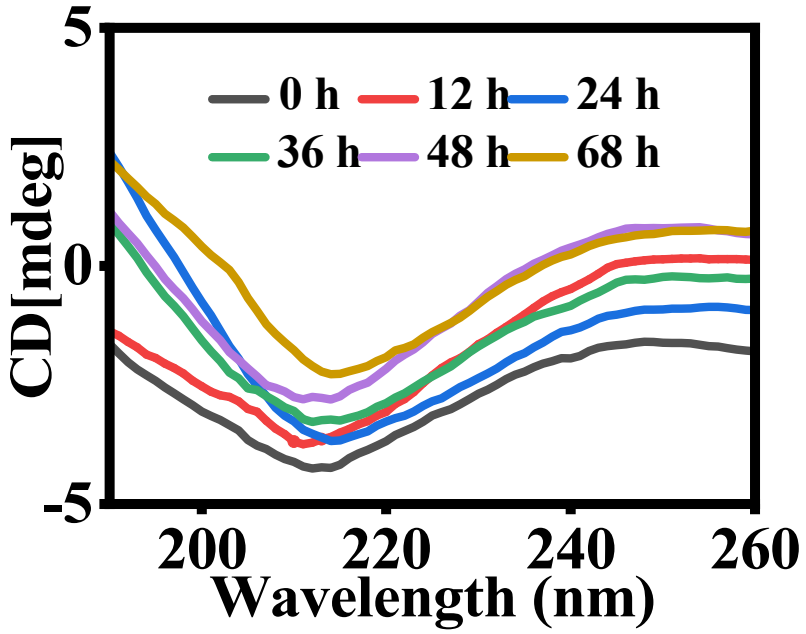

Figure S2 Circular dichroism spectra of WPI-GOS at different time.

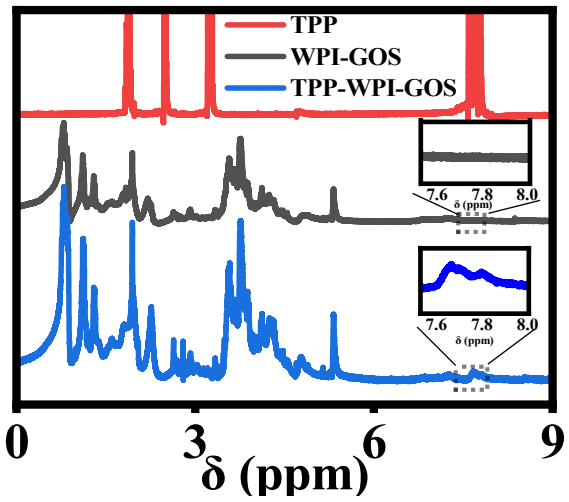

Figure S3 ^{1}H NMR spectra of TPP, WPI-GOS and TPP-WPI-GOS

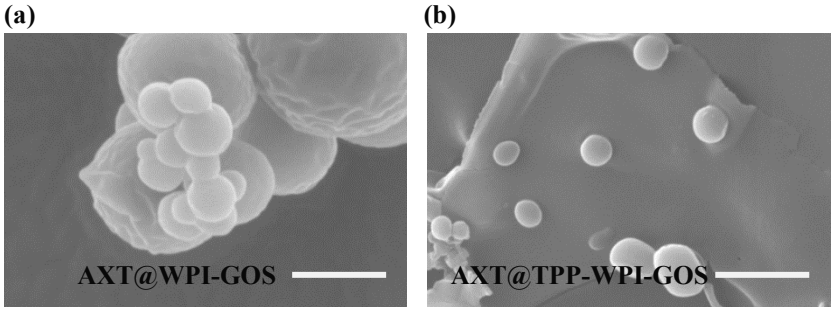

Fig. S4 SEM images of AXT@WPI-GOS and AXT@TPP-WPI-GOS nanoparticles. Scale bars were 500 nm.