

Supplementary Material to:

Plant-protein Stabilized Emulsions as β -carotene Delivery Systems: Colloidal Stability and Behaviour during *in vitro* Digestion Conditions

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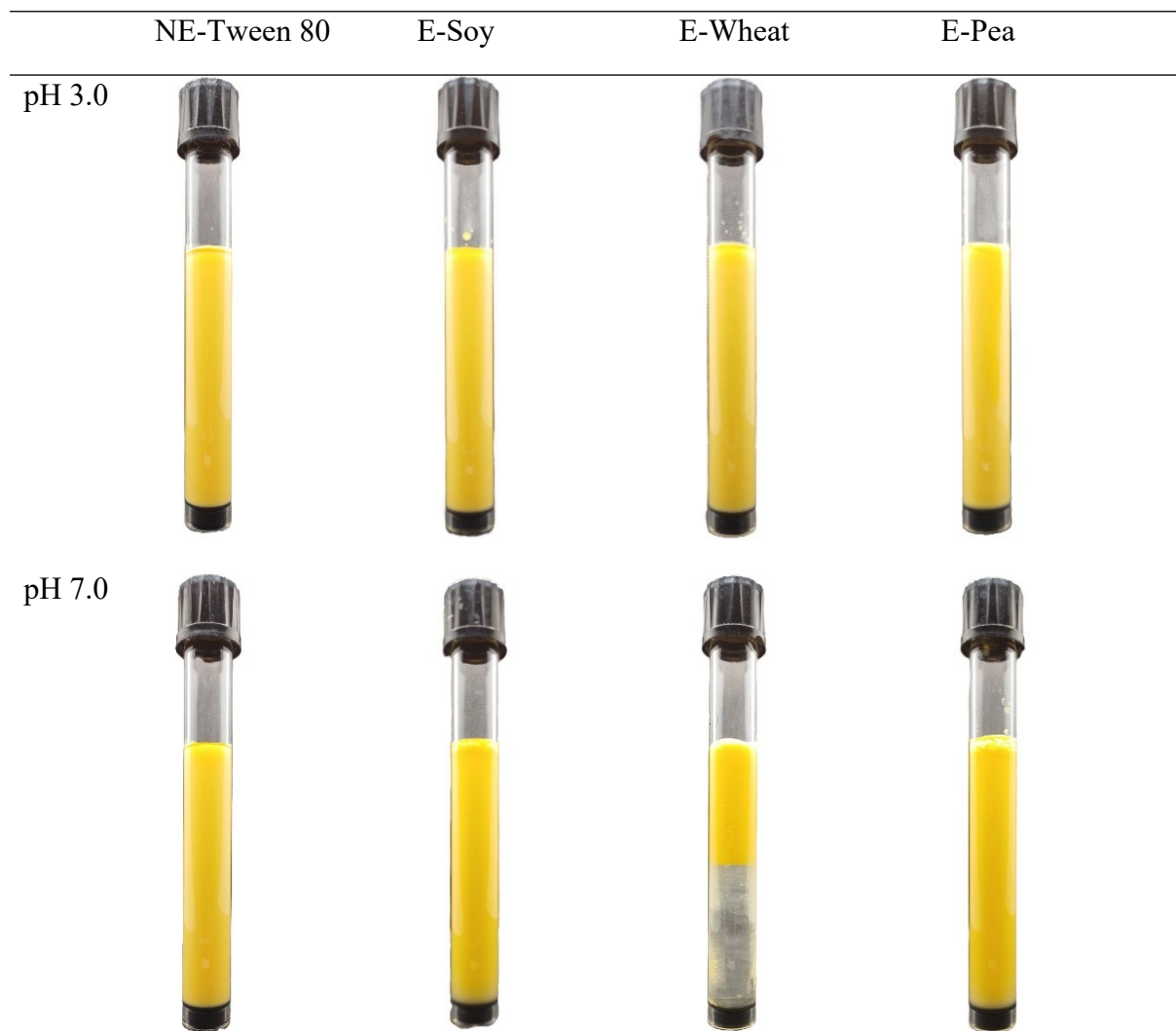


Figure S1. The visual appearance of nanoemulsions (NE-) and emulsions (E-) after 24 hours stabilized by Tween 80 or plant protein isolates (pea, wheat, soy) at pH 3.0 or pH 7.0.