

EMULSIONS STABILISED BY WHEY PROTEIN MICROGEL PARTICLES: TOWARDS FOOD-GRADE PICKERING EMULSIONS

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Electronic Supporting Information

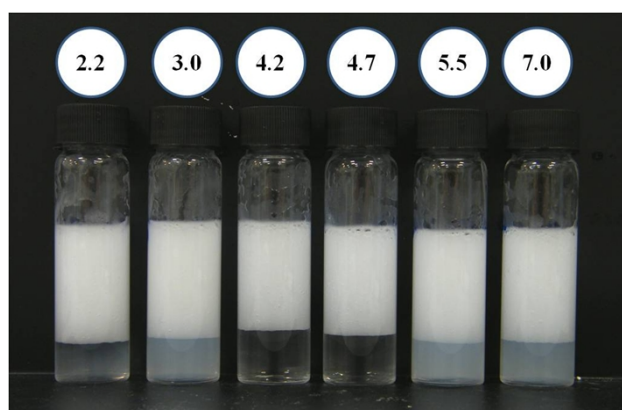


Figure S1. Photograph of vessels containing heptane-in-water emulsions (1:1) stabilized by 0.1 wt.% WPM as a function of pH (given) taken 1 hr. after emulsion preparation.

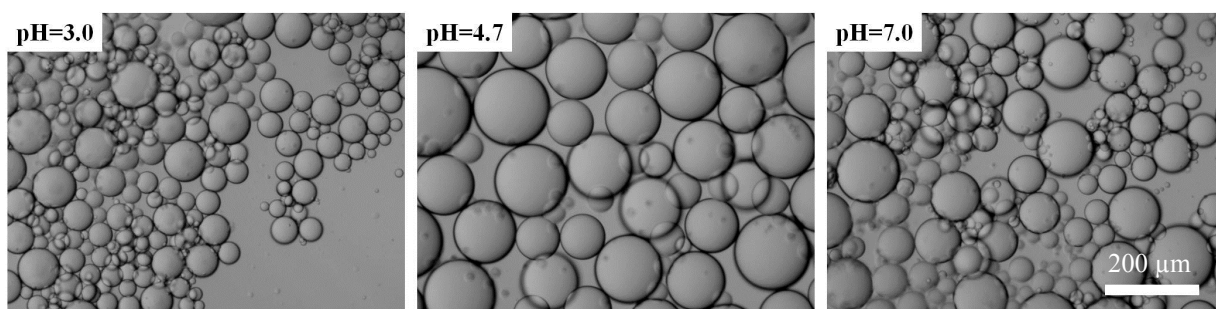


Figure S2. Optical microscopy images of emulsions in Figure S1.