

Coating oil droplets with rice proteins to control the release rate of encapsulated beta-carotene during *in vitro* digestions

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Supporting information

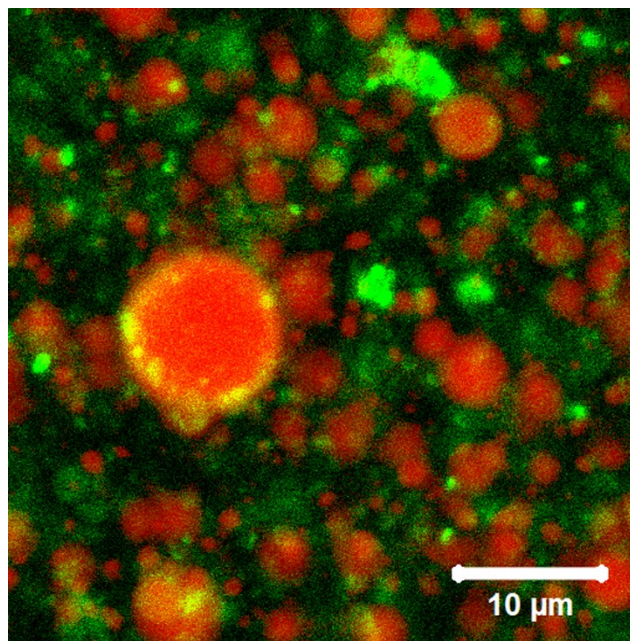


Figure S1. CLSM image of the cream collected after centrifuging the emulsion titrated to pH 6.4.

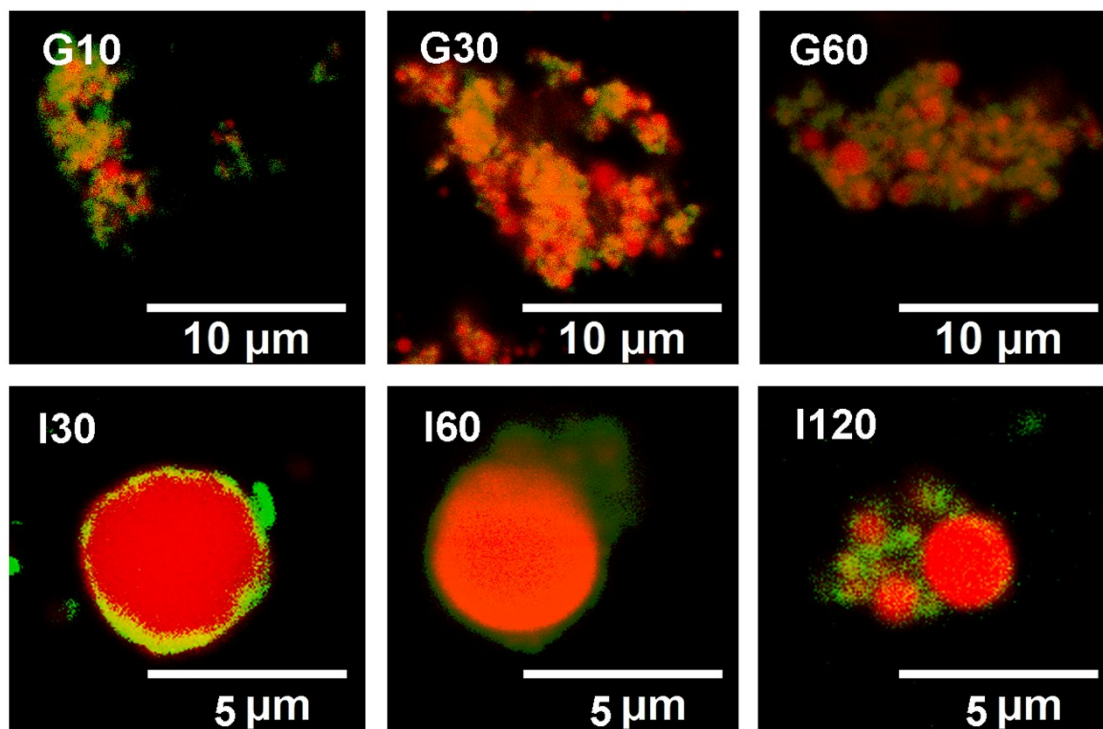


Figure S2. CLSM micrographs of the emulsion prepared at pH 6.6 after treatment in a simulated gastric juice for 10 (G10), 30 (G30), and 60 min (G60), as well as the same emulsion treated in the gastric juice for 2 h and subsequently treated in a simulated intestinal juice for 30 (I30), 60 (I60) and 120 min (I120).

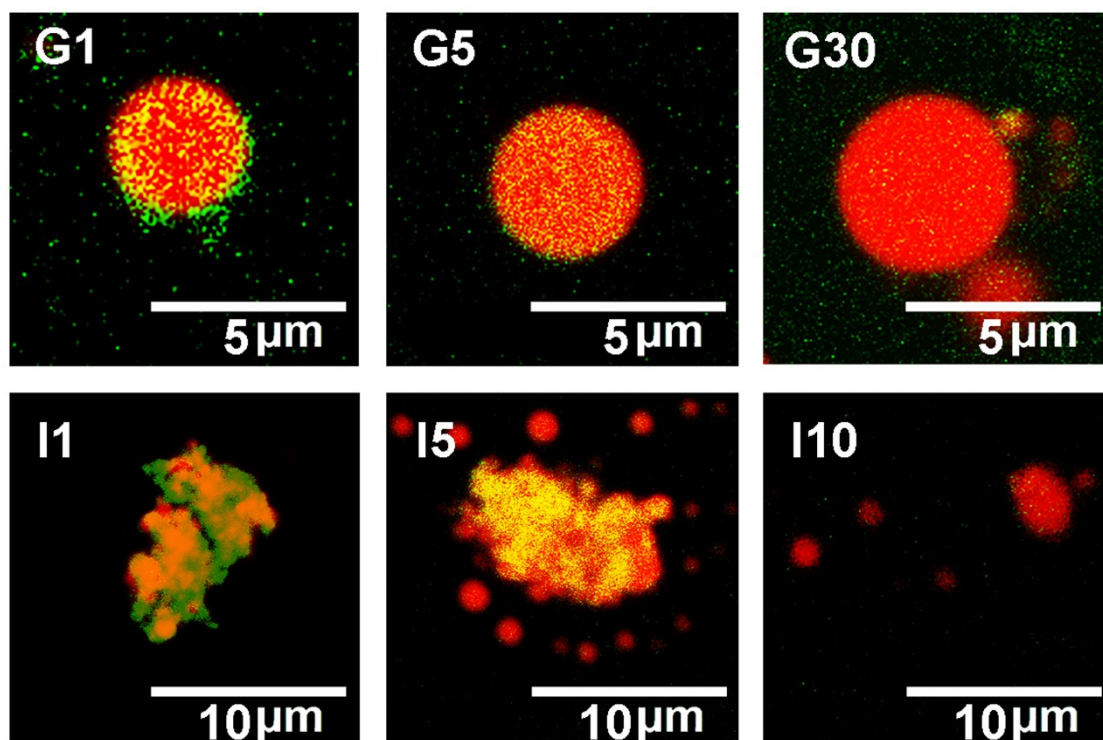


Figure S3. CLSM micrographs of the emulsion prepared at pH 6.2 after treatment in a simulated gastric juice for 1 (G1), 5 (G5), and 30 min (G30), as well as the same emulsion treated in the gastric juice for 2 h and subsequently treated in a simulated intestinal juice for 1 (I1), 5 (I5), and 10 min (I10).

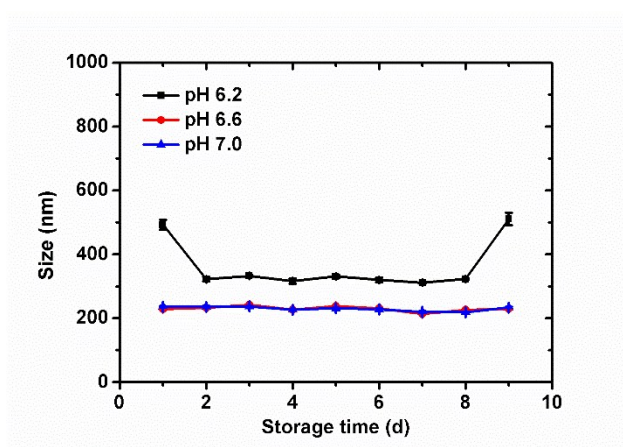


Figure S4. Hydrodynamic diameters of emulsion samples prepared at pH 6.2, 6.6, and 7.0 during storage at room temperature.