

***Supplementary Material***

***The construction of resveratrol loaded protein-polysaccharide-tea saponin complex nanoparticles for controlling the physicochemical stability and in vitro digestion***

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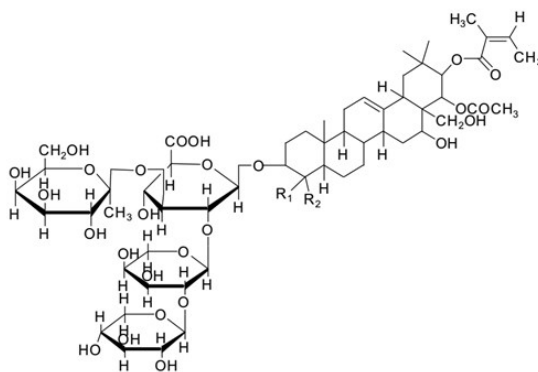


Fig. S1 Molecular structure of tea saponin.

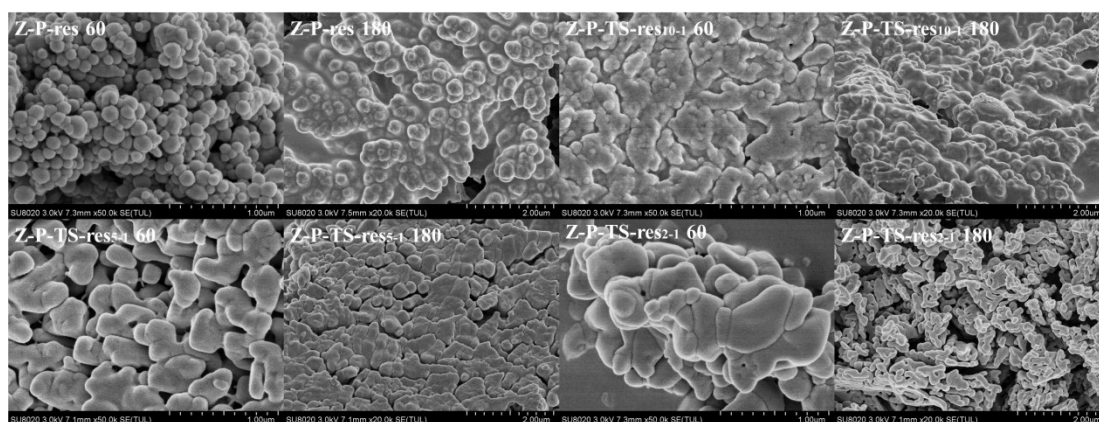


Fig. S2 SEM images of resveratrol loaded zein-PGA-TS ternary complex particles with different levels of TS after in vitro digestion at 60 and 180 min.