

Supplemental Material:

Effects of microfluidization and thermal treatment on characterization and digestion of curcumin loaded protein-polysaccharide-tea saponin complex nanoparticles

Yang Wei^{a, b}, Chao Wang^a, Xin Liu^a, Wenyan Liao^a, Liang Zhang^a, Shuai Chen^a,

Jin Fang Liu^a, Like Mao^a, Yanxiang Gao^{a}*

^aCollege of Food Science & Nutritional Engineering, China Agricultural

University, Beijing, 100083, P. R. China

^bFood Colloids and Processing Group, School of Food Science and Nutrition,

University of Leeds, Leeds LS2 9JT, UK

*Corresponding author.

Tel.: + 86-10-62737034

Fax: + 86-10-62737986

Address: Box 112, No.17 Qinghua East Road, Haidian District, Beijing 100083,

China

E-mail: gyxcau@126.com

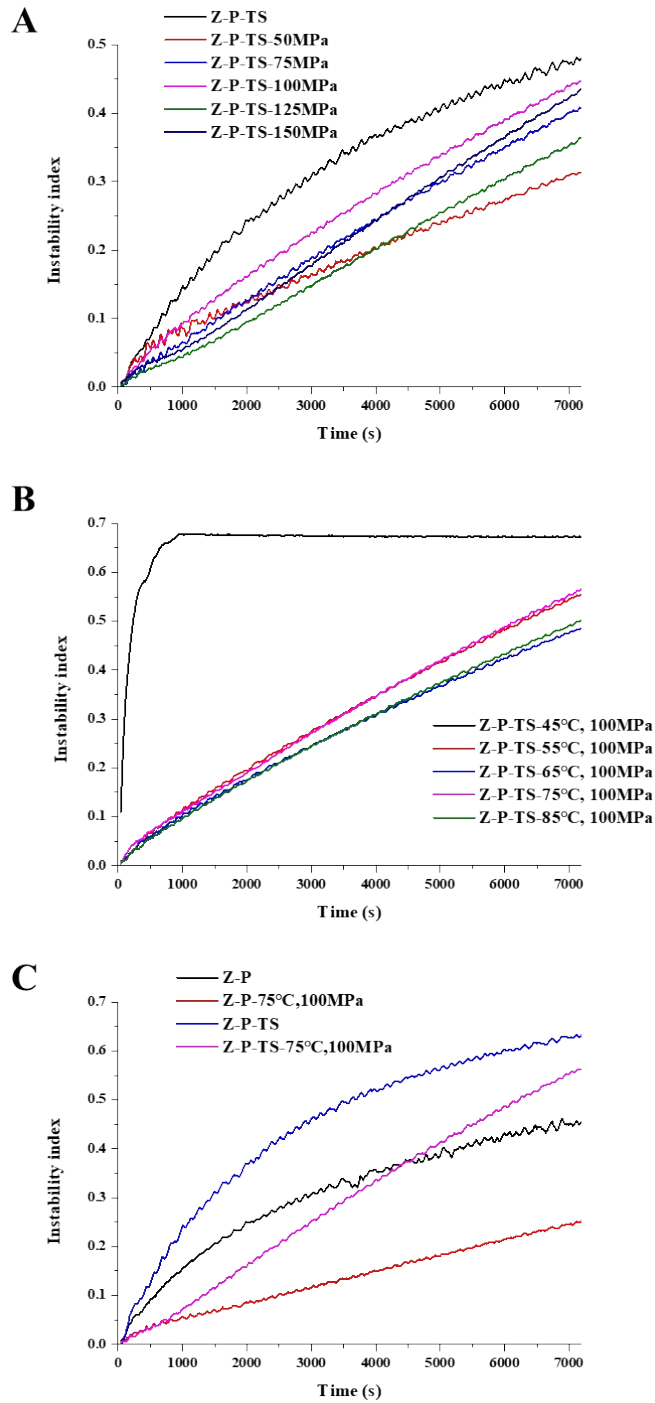


Figure. S1 Effects of individual microfluidization pressure (D) and heating temperature (E) on physical stability of the complex nanoparticles and physical stability of control group (F).

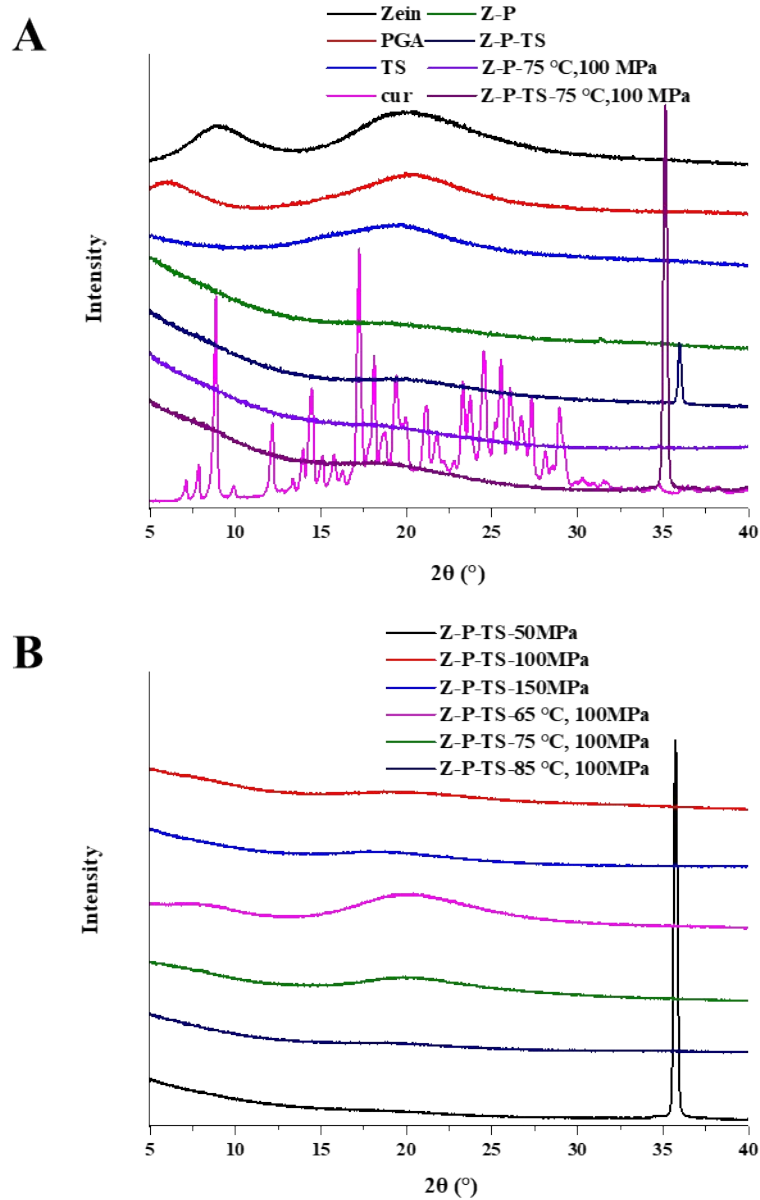


Figure. S2 XRD spectra of individual component and complex nanoparticles in control group (A); effect of microfluidization pressure and heating temperature on the XRD spectra of zein-PGA-TS complex nanoparticles (B);