Electronic Supplementary Material (ESI) for Food & Function. This journal is © The Royal Society of Chemistry 2021

1 Supplementary material

S1

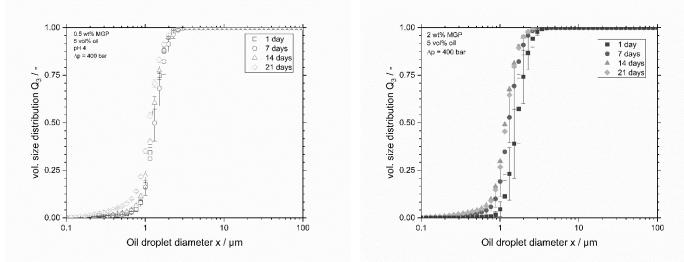


Figure S1: Volumetric droplet size distribution of o/w emulsions (5 vol% MCT oil in water, pH 4), stabilised with amidated pectin microgel particles. Emulsions were prepared with a HPH at = 400 bar and were measured 1; 7; 14, and 21 days after emulsification. Left: 0.5 wt% MGP. Right: 2 wt% MGP

S2

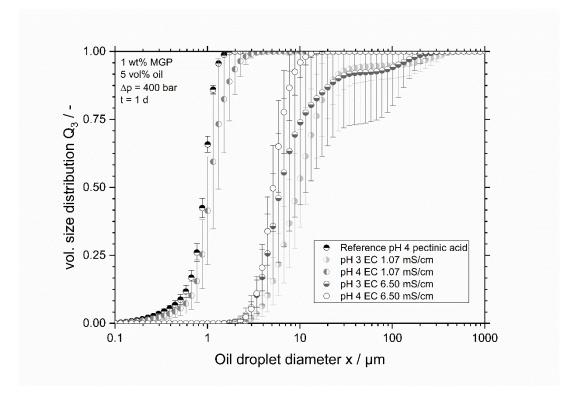


Figure S2: Volumetric droplet size distribution of o/w emulsions (5 vol% MCT oil in water, pH 4 and pH 3), stabilised with 1 wt% pectinic acid microgel particles. Molecular features of pectinic acid: degree of methyl-esterification of

2%, protein content of 3.1%, and molecular weight of 34 kDa. Emulsions were prepared with a HPH at = 400 bar and were measured 1 days after emulsification.