Electronic Supplementary Material (ESI) for Food & Function.

Key structural factors and intermolecular interactions underlying the formation, functional properties and behaviour in the gastrointestinal tract *in vitro* of the liposomal form of nutraceuticals coated with whey proteins and chitosan

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Values of refractive index increments (*dn/dc*) required for data processing were measured for the samples using a differential refractometer Shimadzu (Shimadzu, Kyoto, Japan) at λ = 633 nm.

Table S1

Values of refractive index increments (*dn/dc*)

Sample	$dn/dc \times 10^3$ (m^3/kg)
before the enzymatic hydrolysis (acetate buffer: 25°C, I=0.001M)	
[WPI–(PC–FO–D3–GABA–CEO)] (pH 7.0)	0.19 ± 0.01
[WPI–(PC–FO–D3–GABA–CEO)]–CHIT (pH 5.1)	0.17 ± 0.01
in vitro stomach (SGF, pH 3.0, 37°C, I = 0.128 M)	
{[WPI–(PC–FO–D3–GABA–CEO)]–CHIT}^{HYDR}	0.25 ± 0.02
in vitro small intestine (SIF, pH 7.0, 37°C, I = 0.266M, 10 mM bile salts): a supernatant	
{[WPI–(PC–FO–D_3–GABA–CEO)]–CHIT}^{HYDR}	0.30 ± 0.02