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Araiza-Calahorra, A and Sarkar, A orcid.org/0000-0003-1742-2122 (2019) Designing biopolymer-coated Pickering emulsions to modulate in vitro gastric digestion: A static model study. Food and Function, 10 (9). pp. 5498-5509. ISSN 2042-6496

https://doi.org/10.1039/C9FO01080G

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Figure	2
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Figure 3







Figure 5



Digestion Time







Captions of Figures

Figure 1. Change in a) mean ζ -potential values, b) mean droplet size (d₄₃ and d₃₂) and c) mean droplet size distribution of 20 wt% MCT oil-in-water emulsions (DxS-E_{WPN}) at pH 3.0 containing 1 wt% WPN on addition of dextran sulphate (DxS) of (1) 40 kDa and (2) 500 kDa molecular weights, respectively. Error bars in figures a and b represent standard deviations, respectively.

Figure 2. a) SDS-PAGE image and b) percentage of intact protein bands of (1) 1 wt% WPN and 1 wt% WPN with addition of 0.2 wt% DxS of (2) 40 kDa or (3) 500 kDa molecular weights, respectively, as a function of in vitro gastric digestion time. Error bars in figure b represent standard deviations.

Figure 3. Free amino acid content of 1 wt% WPN (dark) and 1 wt% WPN with addition of 0.2 wt% DxS of 40 kDa (lined pattern) or 500 kDa (doted pattern) molecular weights, respectively, as measured by OPA spectrophotometric and as a function of in vitro gastric digestion time. Error bars in figure represent standard deviations.

Figure 4. a) Droplet size distribution and b) mean droplet size (d_{43}) and ζ -potential values of (1) E_{WPN} , (2) DxS- E_{WPN} -40 and (3) DxS- E_{WPN} -500 after in vitro gastric digestion, respectively. Error bars in figure b represent standard deviations.

Figure 5. Confocal micrographs of (1) E_{WPN} , (2) DxS- E_{WPN} -40 and (3) DxS- E_{WPN} -500 3) at 0 min (a), after 30 min (b), and 120 min (c) of in vitro gastric digestion in presence of SGF containing pepsin, respectively. Note, 0 min represents the behavior in presence of SGF buffer

without added pepsin. Green colour represents WPN stained by Fast Green; red colour represents the oil droplets stained by Nile Red, and the blue colour represents the FITC-labelled dextran sulfate.

Figure 6. a) SDS-PAGE image and b) percentage of intact protein bands of the adsorbed phase of (1) E_{WPN} , (2) DxS- E_{WPN} -40, and (3) DxS- E_{WPN} -500 as a function of in vitro gastric digestion time. Error bars in figure b represent standard deviations.

Figure 7. Schematic diagram of interaction of E_{WPN} and $DxS-E_{WPN}$ -500 on digestion with SGF. The grey shaded circles represent the WPN particles, the long coil red structures represent the DxS-500 kDa electrostatically attached at the interfacial layer and the smaller green structures represent the pepsin.