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Table Captions

Table 1. Zeta-potential (mV) of freshly made and stored emulsion droplets (after 60 days), stabilized by SST3 (trypsin hydrolysed fragments of SPI at DH 8%) and WT1 (WPI fragments produced by trypsin at DH 2.5%) used as emulsifiers. Results are shown for different pH conditions. The letters S and W are short for emulsions made by SST3 and WT1, with the numbers (i.e. 7.5, 4.5 and 3.0) following these letters indicating the pH value of the emulsion. The ζ -potential was measured at an ionic strength of 20 mM.

Table 2. Zeta-potential (mV) of freshly made and stored emulsion droplets (after 60 days), stabilized by SST3-MD and WT1-MD conjugates as emulsifiers. Results are shown for different pH conditions. The letters CS and CW are short for emulsions made with conjugated SST3 + maltodextrin and conjugated WT1 + maltodextrin, respectively. The number (i.e. 7.5, 4.5 and 3.0) following the letters indicates the pH value of the emulsion. The ζ -potential was measured at an ionic strength of 20 mM.

Table 1.

	S-7.5	S-4.5	S-3.0	W-7.5	W-4.5	W-3.0
Day 1	-50.9 ± 3.3 mV	-6.7 ± 0.9 mV	+17.3 ± 3.5 mV	-55.7 ± 5.0 mV	+11.1 ± 0.6 mV	+45.9 ± 1.5 mV
Day 60	-46.5 ± 3.0 mV	-6.5 ± 0.4 mV	+16.5 ± 3.7 mV	-52.3 ± 5.2 mV	+11.9 ± 0.5 mV	+42.1 ± 2.7 mV

Table 2.

	CS-7.5	CS-4.5	CS-3.0	CW-7.5	CW-4.5	CW-3.0
Day 1	-43.2 ± 4.2 mV	-3.7 ± 0.5 mV	+16.9 ± 0.5 mV	-28.1 ± 2.4 mV	+2.5 ± 0.2 mV	+22.2 ± 1.5 mV
Day 60	-41.1 ± 2.7 mV	-2.8 ± 0.3 mV	+14.9 ± 2.7 mV	-31.1 ± 2.7 mV	+1.8 ± 0.1 mV	+20.9 ± 1.7 mV