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Supplementary material

Stability, interfacial structure and gastrointestinal digestion of β-carotene loaded Pickering emulsions co-stabilized by particle, biopolymer and surfactant

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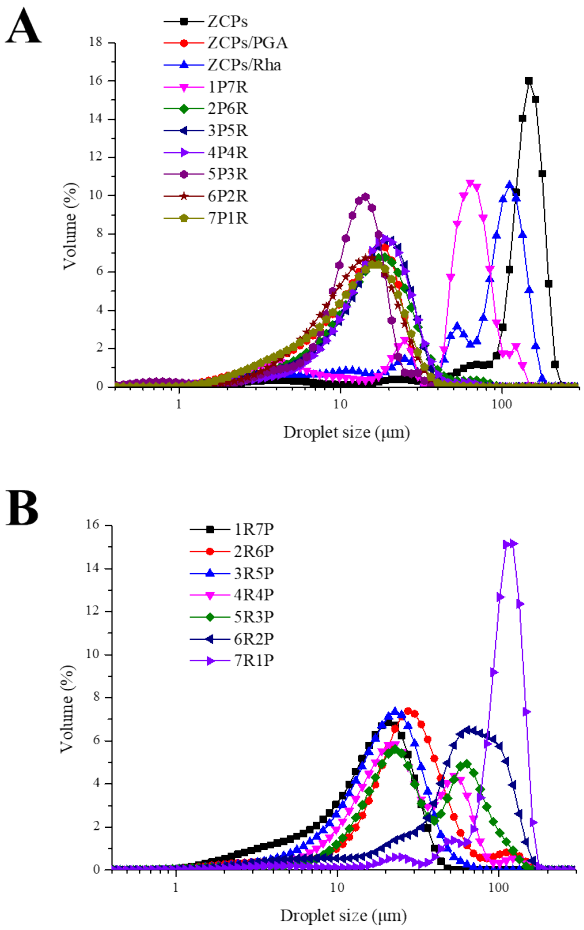

Fig. S1 Size distribution of Pickering emulsions stabilized with PGA as a second layer and Rha as a third layer (A); size distribution of Pickering emulsions stabilized with Rha as a second layer and PGA as a third layer (B).

Fig. S2 Visual appearance of Pickering emulsions (From left to right: ZCPs, ZCPs/PGA, ZCPs/Rha, 1P7R-7P1R, 1R7P-7R1P).

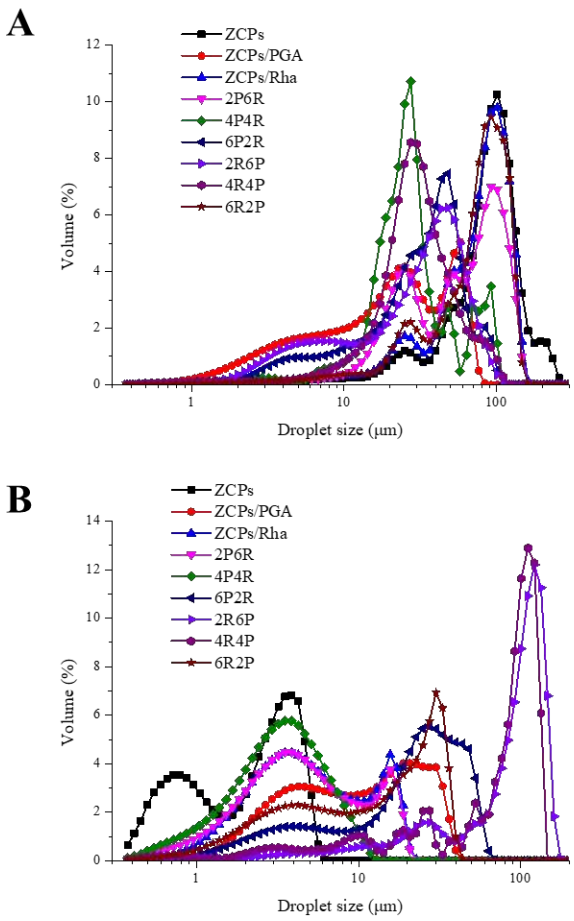

Fig. S3 Size distribution of different Pickering emulsions after gastric digestion (A); size distribution of different Pickering emulsions after small intestinal digestion (B).