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Captions of Figures

Figure 1. SDS-PAGE of tomato seed protein isolate (TSP) solution and TSP adsorbed at oil-water interface (E). M is the molecular weight marker (10-250 kDa).

Figure 2. Influence of pH on Z-average diameter (●) and ζ -potential (○) of TSP-stabilized emulsions measured at 25 °C in the absence of salt. Insets show the optical microstructures at (A) pH 2, (b) pH 3 and (C) pH 7. Scale bar in the micrographs corresponds to 10 μ m.

Figure 3. Influence of NaCl on Z-average particle diameter (represented by closed symbols) (A) and (B) ζ -potential (represented by open symbols) of TSP-stabilized emulsions at pH 2 (▲), 4 (◆), 6 (●) and 8 (■), respectively. Z-average diameter of pH 6 (●) and 8 (■) are magnified in the inset. (C) Influence of 250 mM NaCl on the stability of TSP-coated lipid droplets on their stability to creaming as a function of pH on day 7. Black and white bars represent cream and serum layer, respectively with insets showing the corresponding emulsions. Insets show the optical microstructure in presence of 100 mM NaCl at pH 2 and 4, respectively. Scale bar in the micrograph corresponds to 5 μ m.

Figure 4. Influence of CaCl₂ on mean particle diameter (represented by closed symbols) (A) and (B) ζ -potential (represented by open symbols) of TSP-stabilized emulsions containing 1.0 wt% TSP at pH 2 (▲), 4 (◆), 6 (●) and 8 (■), respectively. (C) Influence of 100 mM CaCl₂ on the stability of TSP-coated lipid droplets on their stability to creaming as a function of pH on day 7. Black and white bars represent cream and serum layer, respectively with insets showing the corresponding emulsions.

Figure 5. Optical micrographs of TSP-stabilized emulsion droplets in presence of 25 mM (A), 50 mM (B), 100 mM (C), 150 mM (D), 200 mM (E), and 250 mM CaCl_2 at pH 7.0. Scale bar corresponds to 10 μm .

Figure 6. Influence of temperature on mean particle diameter (\bullet) and ζ -potential (\circ) of TSP-stabilized emulsions at pH 7.0. Insets show the optical microstructure of emulsions when heated at 80 $^\circ\text{C}$ (A) and 90 $^\circ\text{C}$ (B). Scale bar corresponds to 10 μm .

Figure S1. Influence of pH on correlation coefficient (A) and volume-weighted size distribution (B) of TSP-stabilized emulsions measured at 25 $^\circ\text{C}$ in the absence of salts.

Figure S2. Influence of NaCl on correlation coefficient (A) and volume-weighted size distribution (B) of TSP-stabilized emulsions at pH 2.

Figure S3. Influence of NaCl on correlation coefficient (A) and volume-weighted size distribution (B) of TSP-stabilized emulsions at pH 4.

Figure S4. Influence of CaCl_2 on correlation coefficient (A) and volume-weighted size distribution (B) of TSP-stabilized emulsions at pH 2.

Figure S5. Influence of CaCl_2 on correlation coefficient (A) and volume-weighted size distribution (B) of TSP-stabilized emulsions at pH 4.

Figure S6. Influence of CaCl_2 on correlation coefficient (A) and volume-weighted size distribution (B) of TSP-stabilized emulsions at pH 6.

Figure S7. Influence of CaCl_2 on correlation coefficient (A) and volume-weighted size distribution (B) of TSP-stabilized emulsions at pH 8.

Figure S8. Influence of temperature (80-90 °C) on correlation coefficient (A) and volume-weighted size distribution (B) of TSP-stabilized emulsions.