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**Article:**

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## Highlights

- For the first time, protein isolated from tomato seeds was used to prepare emulsion
- Tomato seed protein isolate-stabilized O/W emulsions were stable in pH range of 5-9
- Emulsions showed excellent NaCl stability at high pH with no creaming
- Ca<sup>2+</sup> ion-induced flocculation was observed due to ion binding/ screening effects
- Thermal treatment resulted in flocculation above 80 °C due to protein denaturation