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## Figure captions

**Fig. 1.** Mean droplet size, $d_{3,2}$ (dots), and $\zeta$-potential (bars) values of Nacas-stabilized emulsions (Nacas Eml) in the presence of various concentrations of aqueous BE. Error bars represent the standard deviation calculated from five measurements on two separate emulsions.

**Fig. 2.** Mean droplet size, $d_{3,2}$ (dots), and $\zeta$-potential (bars) values of BE-stabilized emulsions (BE Eml) before and after (indicated as "adsorbed") centrifugation in the presence of various concentrations of aqueous BE. Error bars represent the standard deviation calculated from five measurements on two separate emulsions.

**Fig. 3.** (A) Levels of total FFAs released from Nacas emulsions in the presence of 0 mg/mL (1), 0.2 mg/mL (2), 1.0 mg/ mL (3), 2.0 mg/mL (4) and 5.0 mg/mL (5) of aqueous BE. (B) Corresponding FFA release data plotted as a first-order kinetics reaction as a function of lipolysis time. The inset shows the respective apparent rate constants, k ($s^{-1} \times 10^{-3}$), for the initial stage of the lipolysis, as calculated from Equation (2).

**Fig. 4.** (A) Levels of total FFAs released from Nacas emulsions in the presence of 0 mg/mL (1), 0.2 mg/mL (2), 1.0 mg/ mL (3), 2.0 mg/mL (4) and 5.0 mg/mL (5) of aqueous BE after the emulsions were centrifuged to remove unadsorbed BE and the cream layer was redispersed in Milli-Q water. (B) the Nacas–BE-mixture cream of (A) with addition of 0.2 mg/mL (2), 1.0 mg/ mL (3), 2.0 mg/mL (4) and 5.0 mg/mL (5) of aqueous BE as a function of lipolysis time.

**Fig. 5.** Relationship between the difference in %FFAs released ($\Delta\Phi$) from Nacas emulsions on removal of unadsorbed BE and the aqueous BE concentration.

**Fig. 6.** Levels of total FFAs released from Nacas emulsions (0.5 wt% protein) (indicated by 1) and BE emulsions (0.2 mg/mL of BE) (indicated by 2) in the absence of aqueous BE.

**Fig. 7.** (A) Levels of total FFAs released from BE-stabilized emulsions prepared using 0.2 mg/mL (1), 1.0 mg/mL (2), 2.0 mg/mL (3) and 5.0 mg/mL (4) of BE. (B) Corresponding FFA release data plotted as a first-order kinetics reaction as a function of time. The inset shows the respective apparent rate constants, k ($s^{-1} \times 10^{-3}$), for the initial stage of the lipolysis, as calculated from Equation (2).

**Fig. 8.** (A) Levels of total FFAs released from BE emulsions (0.2 mg/mL) in the presence of 0 mg/mL (1), 0.2 mg/mL (2), 1.0 mg/mL (3), 2.0 mg/mL (4) and 5.0 mg/mL (5) of aqueous BE. (B) Corresponding FFA release data plotted as a first-order kinetics reaction as a function of time. The inset shows the respective apparent rate constants, k ($s^{-1} \times 10^{-3}$), for the initial stage of the lipolysis, as calculated from Equation (2).

**Supplementary Fig. S1.** Levels of total FFAs released from sodium deoxycholate NaDC (0.1%)-stabilized 10 wt% soy oil-in-water emulsions in the presence of 0 mg/mL (♦), 0.2 mg/mL (■), 1.0 mg/mL (▲), 2.0 mg/mL (×) and 5.0 mg/mL (✳) of aqueous BE.