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Improved stabilization of nanoemulsions by partial replacement of sodium caseinate with pea protein isolate

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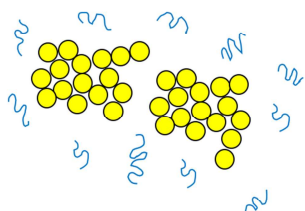
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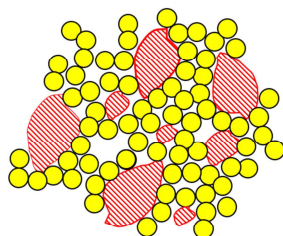
Graphical Abstract

Sodium caseinate-stabilized nanoemulsions



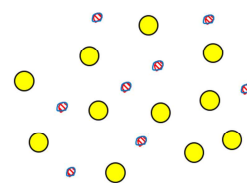
Depletion flocculation

Pea protein isolate-stabilized nanoemulsions



Extensive pea protein isolate and oil droplet aggregation

Mixed sodium caseinate and pea protein isolate-stabilized nanoemulsions



Stable, flowable emulsion without depletion and aggregation

● oil droplet ~ free sodium caseinate

▨ pea protein isolate aggregate

⊙ sodium caseinate-pea protein isolate interaction due to co-homogenization

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