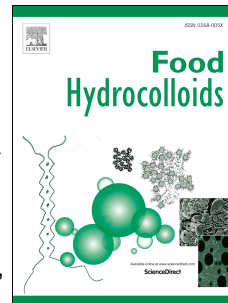


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Pickering stabilization of thymol through green emulsification using soluble fraction of almond gum – Whey protein isolate nano-complexes

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Almond gum



WPI



pH adjustment



Nano-complexes



Thymol

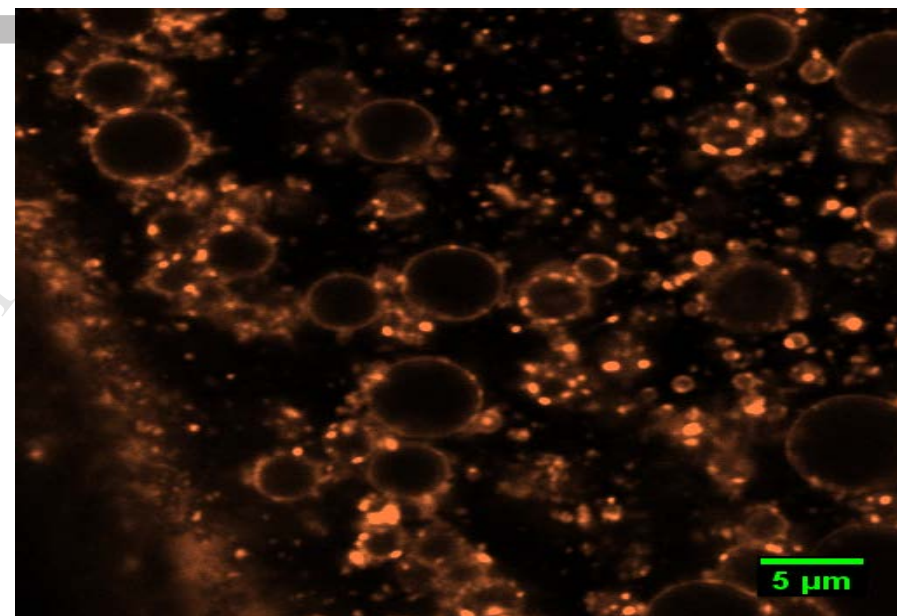
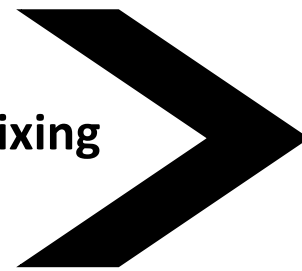


Edible oil

Mixing



Mixing

Thymol O/W
Pickering
emulsions

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