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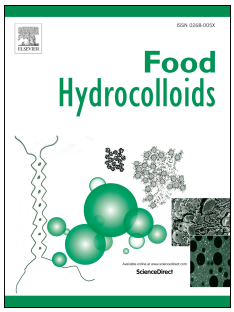

Designing self-nanoemulsifying delivery systems to enhance bioaccessibility of hydrophobic bioactives (nobiletin): Influence of hydroxypropyl methylcellulose and thermal processing

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Titile: Designing self-nanoemulsifying delivery systems to enhance bioaccessibility of hydrophobic bioactives (nobiletin): Influence of hydroxypropyl methylcellulose and thermal processing, by Huanle Chen[1],YapingAn[1], XiangxingYan[1], David Julian McClements[3,4], Bin Li[1,2], Yan Li[1,2]*

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- HPMC addition and heating enhanced nobiletin retention in nanoemulsions and the bioaccessibility of nobiletin was improved by HPMC addition and heat treatment