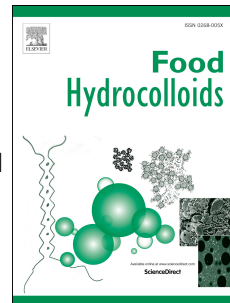


# Accepted Manuscript

Fabrication of Protein Nanoparticles and Microparticles within Water Domains formed in Surfactant-Oil-Water Mixtures: Phase Inversion Temperature Method

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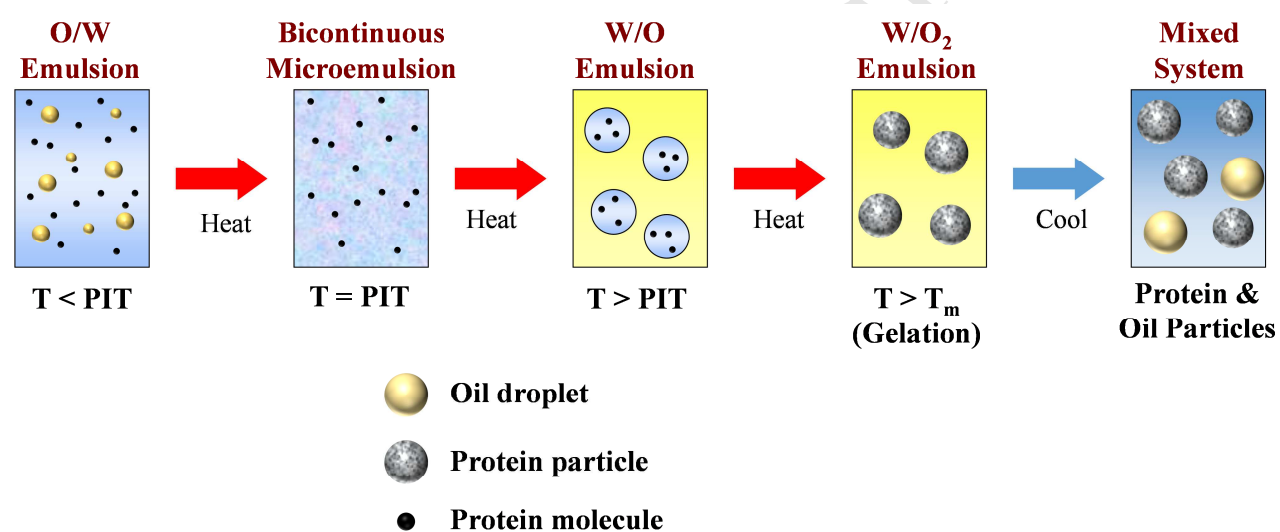
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## Graphical Abstract

**Fabrication of Protein Nanoparticles and Microparticles within Water Domains formed in Surfactant-Oil-Water Mixtures: Phase Inversion Temperature Method**

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Schematic diagram of the formation of protein particles using aqueous domains in SOW mixtures as templates.

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