

Accepted Manuscript

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Stephen Young, Emmerleen Basiana, Nitin Nitin



PII: S0260-8774(18)30077-3
DOI: 10.1016/j.jfoodeng.2018.02.022
Reference: JFOE 9177
To appear in: *Journal of Food Engineering*
Received Date: 05 October 2017
Revised Date: 29 January 2018
Accepted Date: 22 February 2018

Please cite this article as: Stephen Young, Emmerleen Basiana, Nitin Nitin, Effects of interfacial composition on the stability of emulsion and encapsulated bioactives after thermal and high pressure processing, *Journal of Food Engineering* (2018), doi: 10.1016/j.jfoodeng.2018.02.022

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Stephen Young ^a, Emmerleen Basiana ^a, Nitin Nitin ^{a,b,*}

^a Department of Food Science and Technology, University of California-Davis, Davis, CA 95616, United States

^b Department of Agricultural and Biological Engineering, University of California-Davis, Davis, CA 95616, United States

Chemical compounds studied in this article

Curcumin (PubChem CID: 969516); all-*trans* retinol (PubChem CID: 445354); Tween 20 (PubChem CID: 443314); Ludox HS-30 colloidal silica (PubChem CID: 24261)

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