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Stephen Young, Emmerleen Basiana, Nitin Nitin

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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)