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Enhancing omega-3 fatty acids nanoemulsion stability and *in-vitro* digestibility through emulsifiers

P. Karthik, C. Anandharamakrishnan

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## ACCEPTED MANUSCRIPT

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1	Enhancing omega-3 fatty acids nanoemulsion stability and in-vitro
2	digestibility through emulsifiers
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7	P. Karthik <sup>1, 2</sup> and C. Anandharamakrishnan <sup>1, 2</sup> *
8	<sup>1</sup> Centre for Food Nanotechnology, Food Engineering Department,
9	CSIR-Central Food Technological Research Institute,
10	<sup>2</sup> AcSIR-Academy of Scientific and Innovative Research, CSIR- CFTRI campus,
11	Mysore-570 020, India.
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17	*Correspondence:
18	C.Anandharamakrishnan,
19	Ph: +91-821-2513910
20	Fax: +91-821-2517233
21	*E.Mail: anandhram@cftri.res.in,
22	c.anandharamakrishnan@gmail.com
23	

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