Accepted Manuscript

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

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PII: S0260-8774(16)30173-X

DOI: 10.1016/j.jfoodeng.2016.05.003

Reference: JFOE 8555

To appear in: Journal of Food Engineering

Received Date: 24 September 2015

Revised Date: 27 April 2016

Accepted Date: 4 May 2016

Please cite this article as: Karthik, P., Anandharamakrishnan, C., Enhancing omega-3 fatty acids nanoemulsion stability and *in-vitro* digestibility through emulsifiers, *Journal of Food Engineering* (2016), doi: 10.1016/j.jfoodeng.2016.05.003.

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journal of food engineering

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2	digestibility through emulsifiers
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