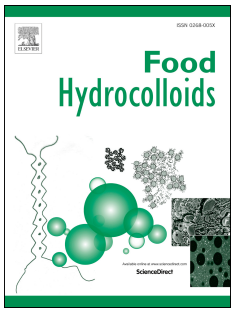
Accepted Manuscript



Formation, stability and *in vitro* digestibility of nanoemulsions stabilized by high-pressure homogenized lentil proteins isolate

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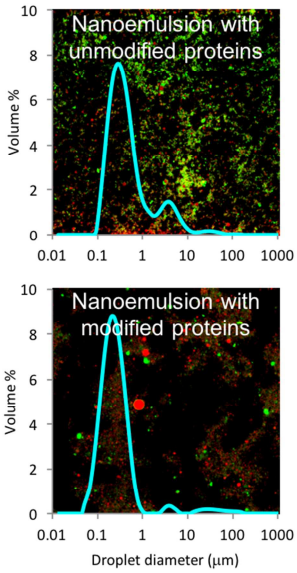
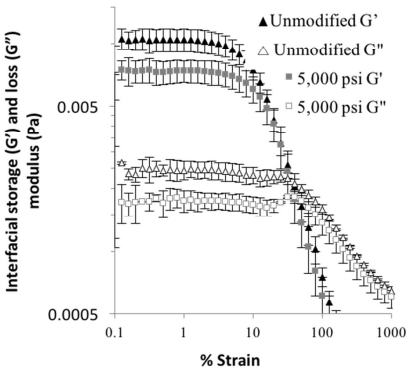
Effect of protein modification by high-pressure homogenization on nanoemulsion stability and lipid digestibility



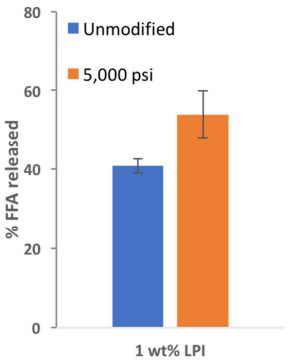
Nanoemulsions with modified proteins were more stable

Interfacial rheology



Lower interfacial elasticity for the modified proteins

Lipid digestibility



Higher lipid digestibility for the modified protein-stabilized nanoemulsion