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Highly efficient encapsulation of linseed oil into alginate/lupin protein beads: Optimization of the emulsion formulation

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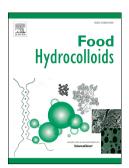
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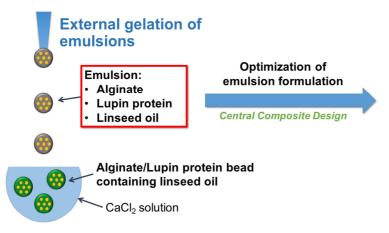
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#### ACCEPTED MANUSCRIPT



# ENCAPSULATION EFFICIENCY

98.30%



- Oil successfully released in in vitro digestive conditions
- Improved oxidative stability of linseed oil

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