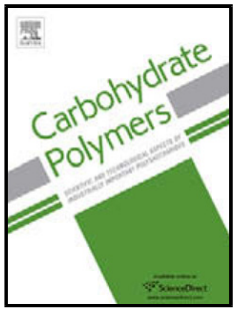

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Comparison of microparticles produced with combinations of gelatin, chitosan and gum Arabic

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Highlights

- Complex coacervation with three polymers was explored
- High charge density of chitosan impacts complexation of gelatin and gum Arabic
- Oil distribution in the particles depends on the polymer combination
- Yield of polymer complexation changes in the presence of the oil

Abstract

The complexation between proteins and/or polysaccharides has been studied during decades and despite the knowledge of how these interactions occur provides a basis for identifying the