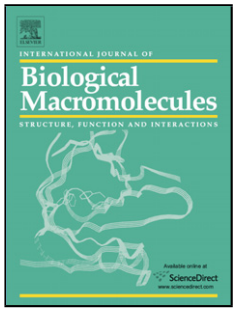

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A Comparison of Canthaxanthine Pickering emulsions, stabilized with cellulose nanocrystals of different origins

Short title: Canthaxanthin Pickering Emulsion

Sheida Hedjazi[1], Seyed Hadi Razavi[1,2*]

[1] Department of Food Science and Engineering, University College of Agriculture and Natural Resources, University of Tehran, Karaj, Iran.

[2]Center of Excellence for Application of Modern Technologies for Producing Functional Foods and Drinks (FFDCE) and Bioprocess Engineering Laboratory (BPEL), University College of Agriculture and Natural Resources, University of Tehran, Karaj, Iran.

*Corresponding author: Seyed Hadi Razavi, Email: srazavi@ut.ac.irP. O. Box: 31587-77871, Tel: +98-26-32248804, Fax: +98-26-32249453

Research highlights

- The Structure of CNCs was discussed over AFM imaging and structural changes were reviewed by XRD and FTIR exams
- CTX micro-structure droplets in pickering emulsions with different CNC content from different source was investigated with DLS and optical microscopy
- Emulsion and canthaxanthin stability to different environmental factors such as temperature, pH, ionic concentration and light examined
- Emulsions became more stable as the temperature and pH rose, and ionic concentration fall