

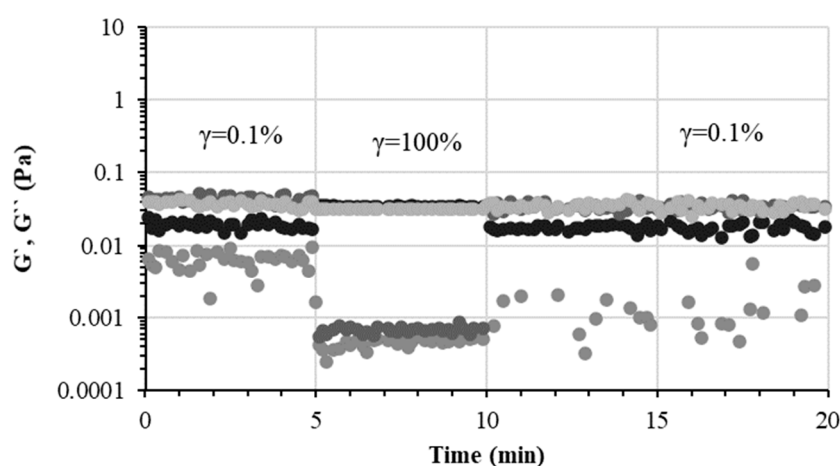
Efficacy of Two Stabilizers in Nanoemulsions with Whey Proteins and Thyme Essential Oil as Edible Coatings for Zucchini

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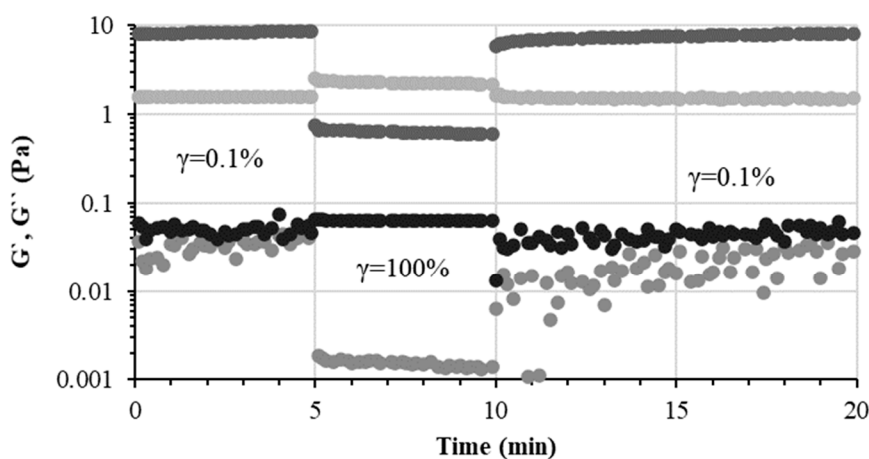
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(a)



(b)

Figure S1. Rheological behavior during 3ITT test in small-amplitude oscillatory mode of obtained whey protein-thyme nanoemulsions. (a) T nanoemulsions; (b) S nanoemulsions.

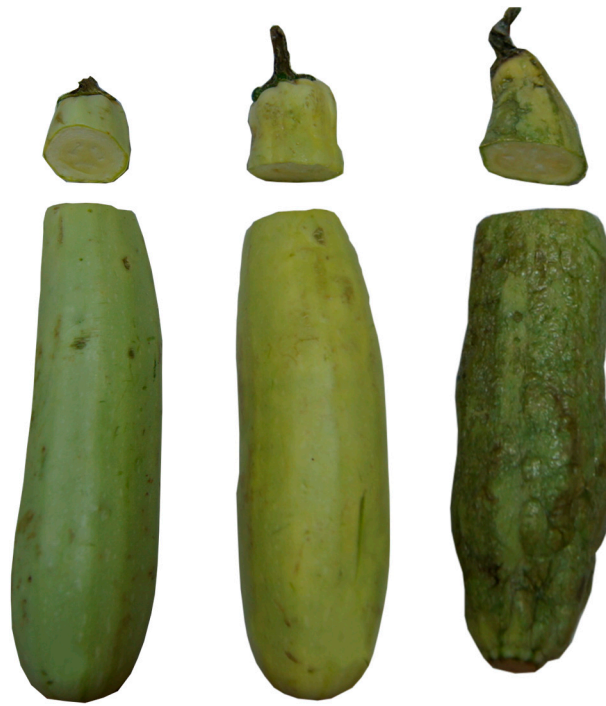


Figure S2. Prooxidant effect on zucchinis.

Table S1. Rheological parameters of T and S whey protein-thyme EO nanoemulsions compared to controls.

Sample	Apparent viscosity at 100 s ⁻¹ (mPa.s)	% strain at G'-G'' intersection
T US	4.66 ± 0.72 ^a	0.1171 ± 0.00 ^a
T Control	5.27 ± 0.01 ^a	0.0163 ± 0.00 ^a
S US	71.66 ± 1.85 ^b	25.2020 ± 0.24 ^b
S Control	9.77 ± 0.03 ^a	Viscous behavior with no intersection point

The data are mean ± SD of three replicates from two reading. Different letters indicate significant differences with ANOVA and Tuckey post- hoc test at p < 0.05.