

Fabrication and characterization of zein composite particles coated by
caseinate-pectin electrostatic complexes with improved structural stability in acidic
aqueous environment

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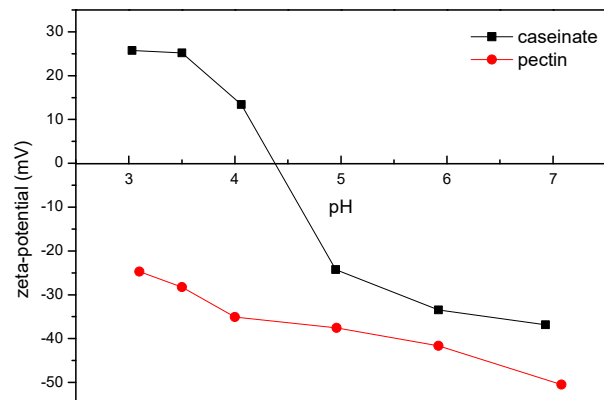


Figure S1. ζ -potential as a function of pH of **caseinate** (■) and pectin (●) aqueous solutions. The concentration of **caseinate** and pectin is 1 mg/mL, respectively.

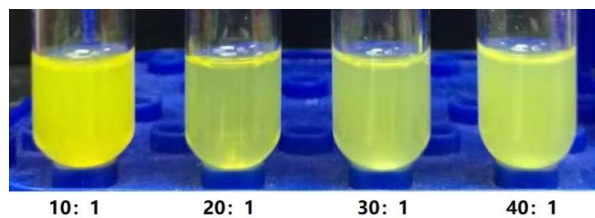


Figure S2. Visual appearance of the freshly-prepared **Cur**-loaded zein-**caseinate**-pectin particle dispersions in water.