



Figure S1: Photographs of the emulsions without any source of pectins or proteins (Control), containing purified commercial pectins (0.2CP and 0.5CP for 0.2 and 0.5 % w/w, respectively) or an orange by-product flour (1.0OBF, 2.4OBF, and 3.4OBF for 0.95, 2.38, and 3.40 % w/w, respectively) combined with proteins (0.3PR and 0.6PR for 0.3 and 0.6 % w/w, respectively) or without them (OPR).