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## Supplementary material

# The effect of emulsion pH and storage temperature on emulsion stability stabilized by rapeseed protein precipitated at different pH

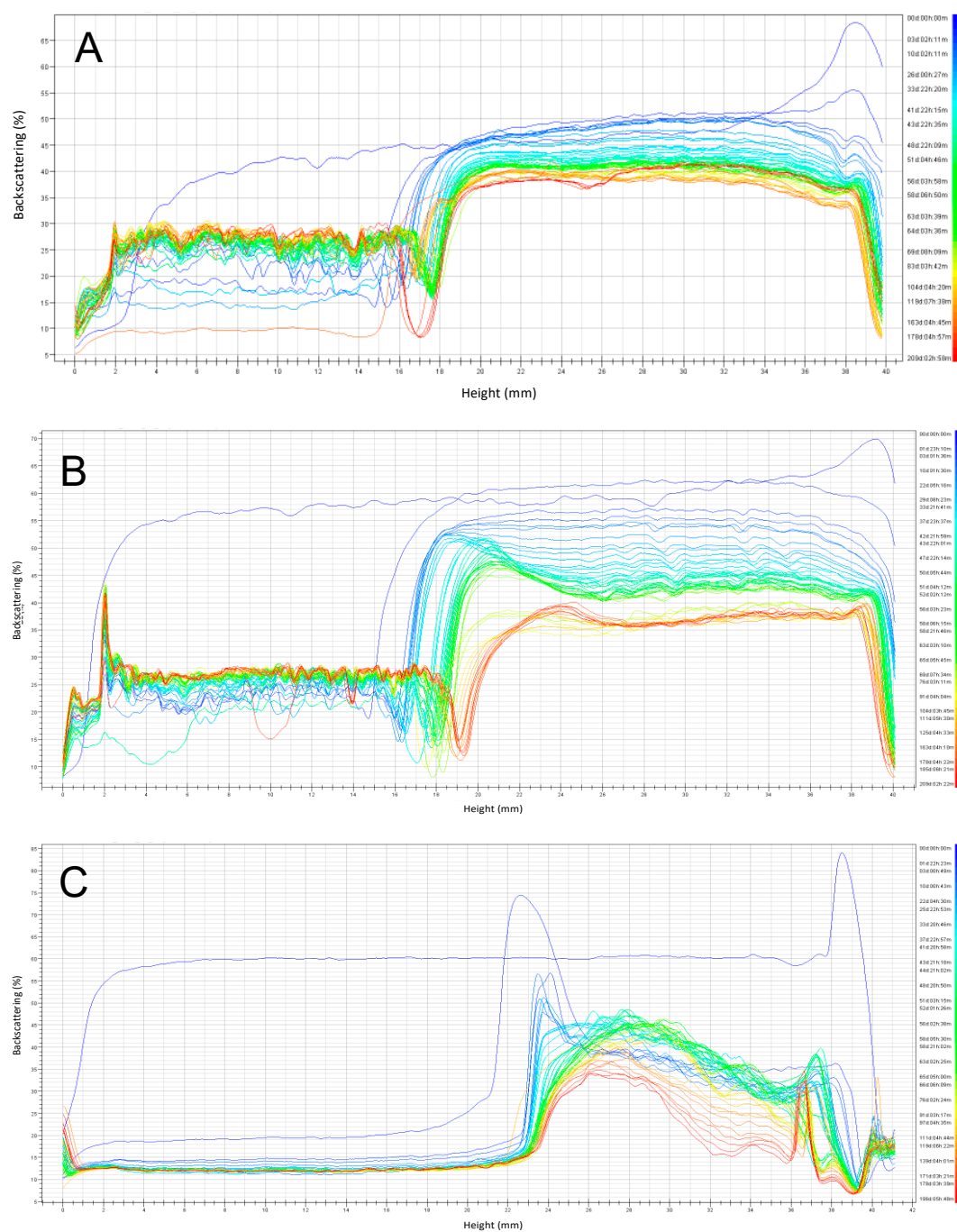
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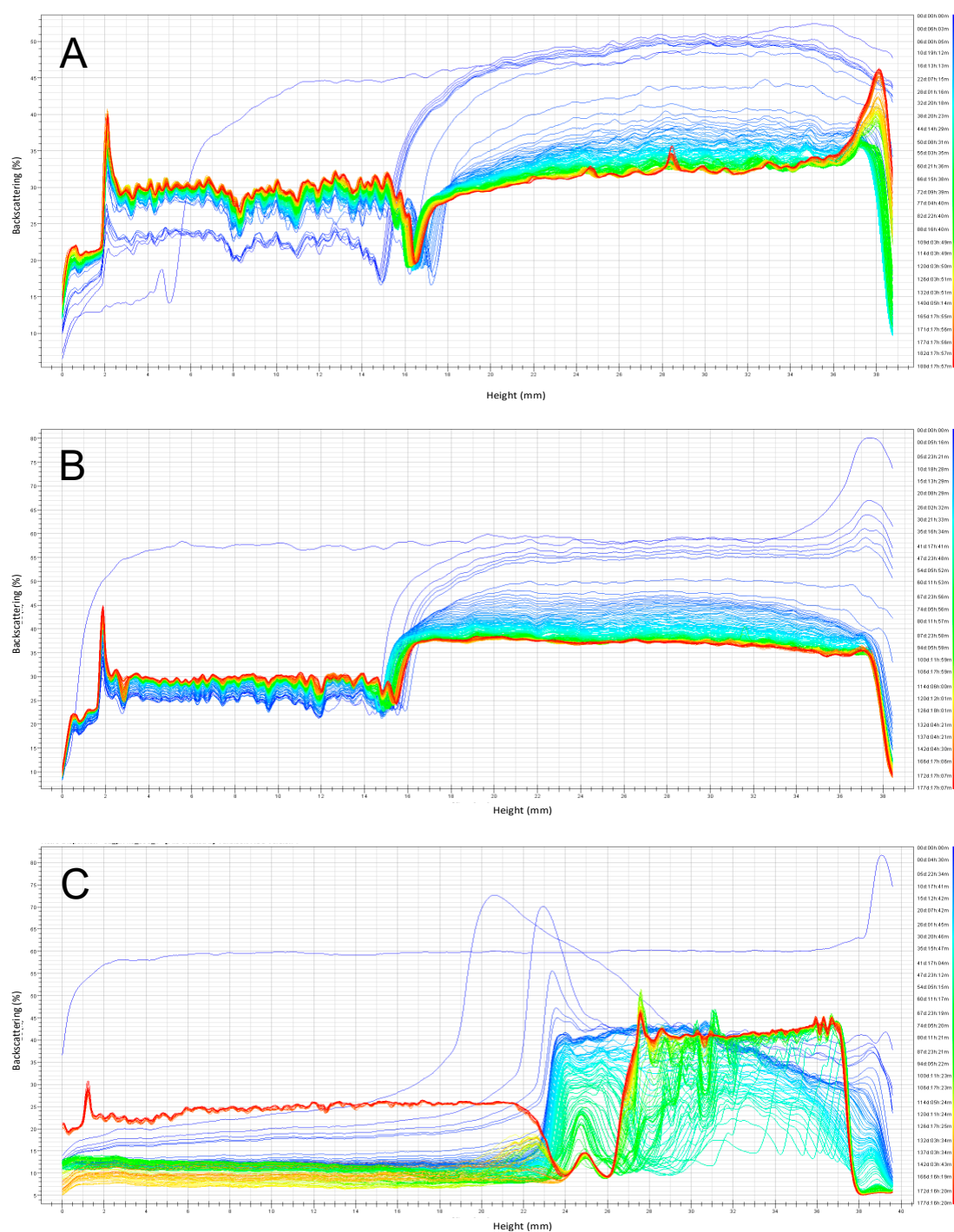
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**Figure S1.** Emulsion backscattering profiles prepared at pH 4.5 and stored for six months at 4°C. (A) Emulsion stabilized by RPP3 (B) Emulsion stabilized by RPP6.5, (C) Emulsion stabilized by soy lecithin.



**Figure S2.** Emulsion backscattering profiles prepared at pH 4.5 and stored for six months at 30°C. (A) Emulsion stabilized by RPP3 (B) Emulsion stabilized by RPP6.5, (C) Emulsion stabilized by soy lecithin.