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Outline

Highlights

Abstract

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1. Introduction

2. Materials and methods

3. Results and discussion

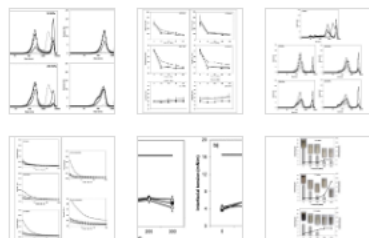
4. Conclusion

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Highlights

- Pressure at 300 MPa generated droplet sizes <200 nm and polydispersity index <0.20
No difference was found in size and dispersity with 2 and 3 homogenization passes.
Best nanoemulsion stability was achieved with 1:1 protein:oil ratio and 300 MPa.
High-pressure homogenization decreased nanoemulsion viscosity under all conditions.

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