

Electronic supplementary information for ‘Kinetic modeling of *in vitro* small intestinal lipid digestion as affected by the emulsion interfacial composition and gastric pre-lipolysis’

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Figure S1: Microstructural changes of sodium taurodeoxycholate (NaTDC), lecithin (LEC), soy protein isolate (SPI), citrus pectin (CP) and tween 80 (TW80) based emulsions during *in vitro* gastrointestinal digestion. Scale bars in the micrographs represent 100 μm .

