

Emulsions stabilized by soy protein nanoparticles as potential functional non-dairy yogurts

Running title: soy protein nanoparticles incorporated yogurts

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Abbreviations

SPN: Soy protein nanoparticles; **SPNY:** soy protein nanoparticles incorporated yogurt; **SY:** Soy yogurt; **RBO:**Rice bran oil; **TPC:**Total phenolic content; **DPPH:** 2, 2-Diphenyl-1-Picrylhydrazyl; **FRAP:** Ferric reducing antioxidant power; **FFA:** Free fatty acids; **PV:** Peroxide value; **TBA:** Thiobarbituric acid value; **PAV:** p-Anisidine value; **TV:** Totox value

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