

SUPPLEMENTARY INFORMATIONS

Title: Stability to oxidation and interfacial behavior at the air/water interface of minimally-processed versus processed walnut oil-bodies

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Figure S1 Diagram of OB isolation and purification procedure, adapted from Kapchie et al. (2011)

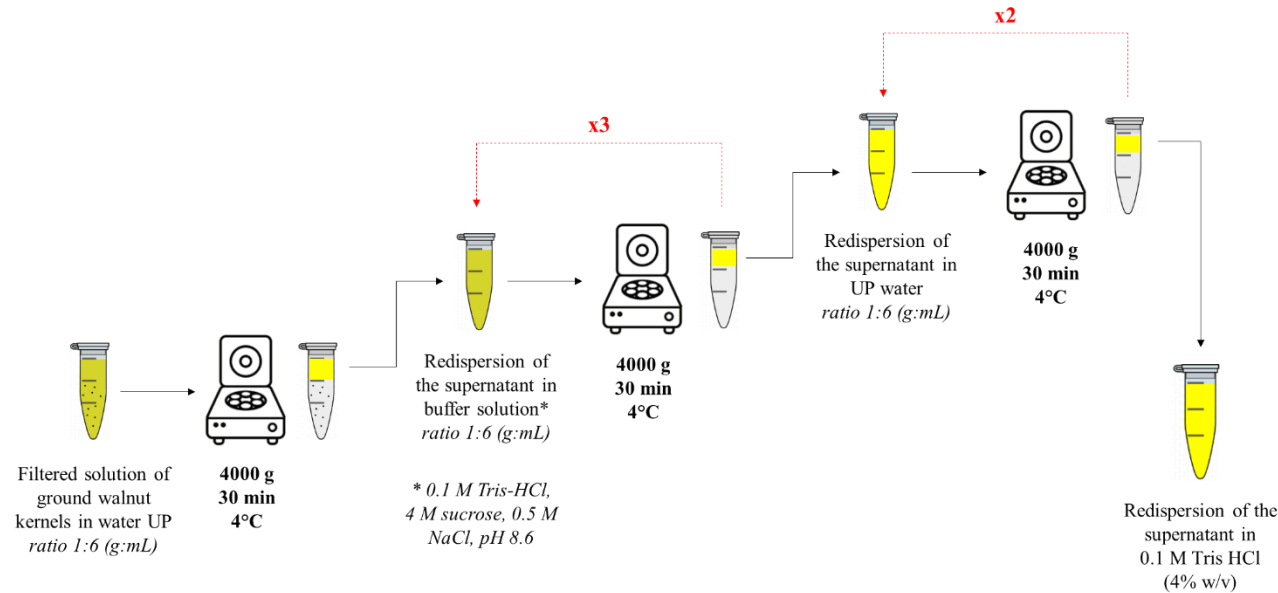


Table S2 Fatty acids composition (% w/w of oil) and total tocopherols (mg/kg) of oil derived from walnuts

Main fatty acids (% w/w of oil)					
Oil content (% w/w)	Palmitic C16:0	Stearic C18:0	Oleic C18:1	Linoleic C18:2	α -linolenic C18:3
52.7 \pm 3.2 (49.0 – 55.0)	6.8 \pm 0.7 (6.0 – 7.7)	0.3 \pm 0.7 (0.0 – 2.2)	15.2 \pm 1.6 (13.1 – 17.0)	69.8 \pm 7.4 (61.0 – 79.0)	7.5 \pm 8.9 (0.1 – 17.0)
<i>Values are mean \pm standard deviation, with range of variation given in parentheses.</i>					

Total tocopherols (mg/kg of oil)		
Δ -tocopherol	γ -tocopherol	Total tocopherols
41.7 \pm 17.6 (22 – 56)	369.7 \pm 156.0 (150.0 – 484.0)	410.3 \pm 207.7 (172.0 – 540.0)
<i>Values are mean \pm standard deviation, with range of variation given in parentheses.</i>		