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APPENDICES

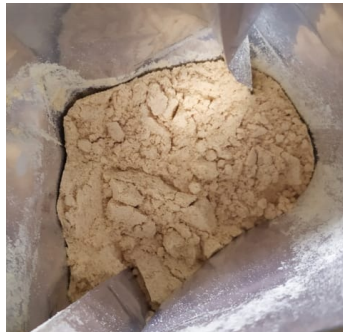


Figure 15. Freeze-dried avocado seed powder (ASP)

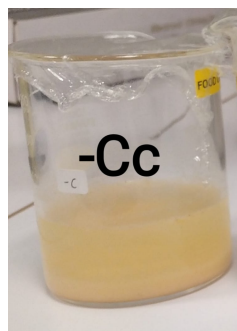


Figure 16. Liquid emulsified samples with core (-Cc)

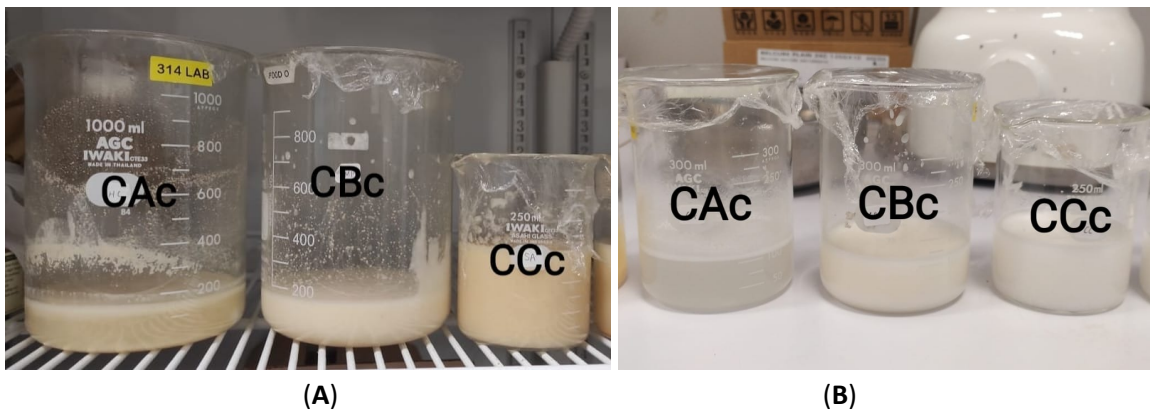


Figure 17. Liquid simple coacervated samples. (A) Sample CAc, CBc, CCc with core. (B) Sample -Cf, CAc, CBc, CCc without core

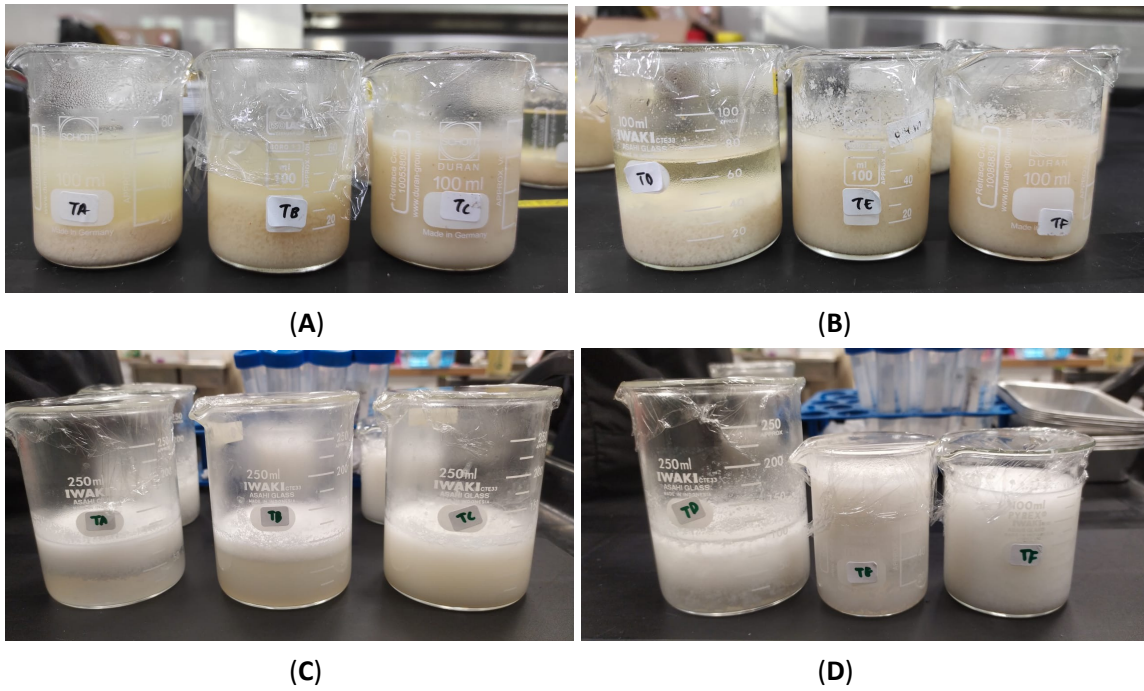


Figure 18. Liquid complex coacervated samples. (A) Sample TAc, TBc, TCc with core. (B) Sample TDc, TEc, TFc with core. (C) Sample TAc, TBc, TCc without core. (D) Sample TDc, TEc, TFc without core.



Figure 19. Freeze-dried emulsified samples with core (-Cf)



(A)

(B)

(C)



(D)

(E)

(F)

Figure 20. Freeze-dried simple coacervated samples. (A) Sample CAf with core. (B) Sample CBf with core. (C) Sample CCf with core. (D) Sample CAf without core. (E) Sample CBf without core. (F) Sample CCf without core.



(A)

(B)



(C)

Figure 21. Freeze-dried complex coacervated samples. (A) Sample TAf, TBf, TCf, TDf with core. (B) Sample TEf, TFF with core. (C) Sample TAf, TBf, TCf, TDf, TEf, TFF without core.



(A)

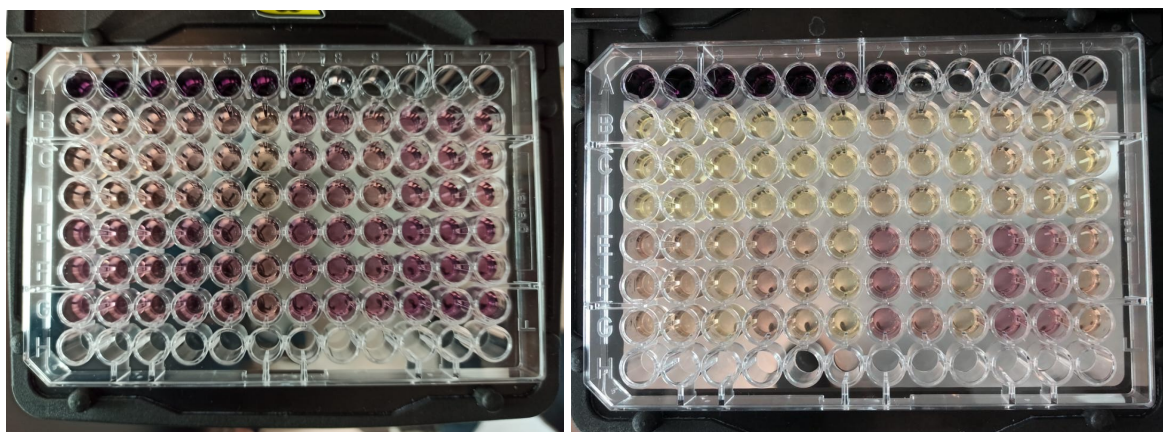


(B)



(C)

Figure 22. Supernatant after extraction method of samples for DPPH assay. (A) Supernatant 1 (B) Supernatant 2. (C) Combination of Supernatant 1 and 2.



(A)

(B)

Figure 23. (A). Samples in the 96-well plate for DPPH assay before measurement (0 min).

(B) Samples in the 96-well plate for DPPH assay after measurement (20 min)