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## OPTIMIZING PROCESSING OF PLANT-DERIVED PICKERING FOOD EMULSIONS.

We aim to develop novel Pickering emulsions for Food Applications using solid organic particulate materials as stabilizers which generally include edible substances such as polysaccharide, protein, or lipid particles. In this case, stabilizers are made up of solid particulates, generally protein nanoparticles coming from Moringa oleifera tree source, where Moringa oil is the emulsion oil phase and Protein nanoparticles from Moringa leaf/seed/seed cake dispersed in water is our aqueous phase for emulsion formation. The emulsion is prepared as different solutions which has different pH and Ionic strengths and the most stable sample after analysis is further taken out for food spread formulation. Since Moringa has scientifically shown anti-hypertensive, anti-diabetic properties, the same could be expected from the food spread.

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