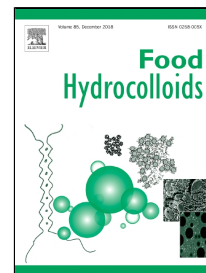


# Accepted Manuscript

Linking rheology and printability of a multicomponent gel system of carrageenan-xanthan-starch in extrusion based additive manufacturing

Zhenbin Liu, Bhesh Bhandari, Sangeeta Prakash, Sylvester Mantihal, Min Zhang



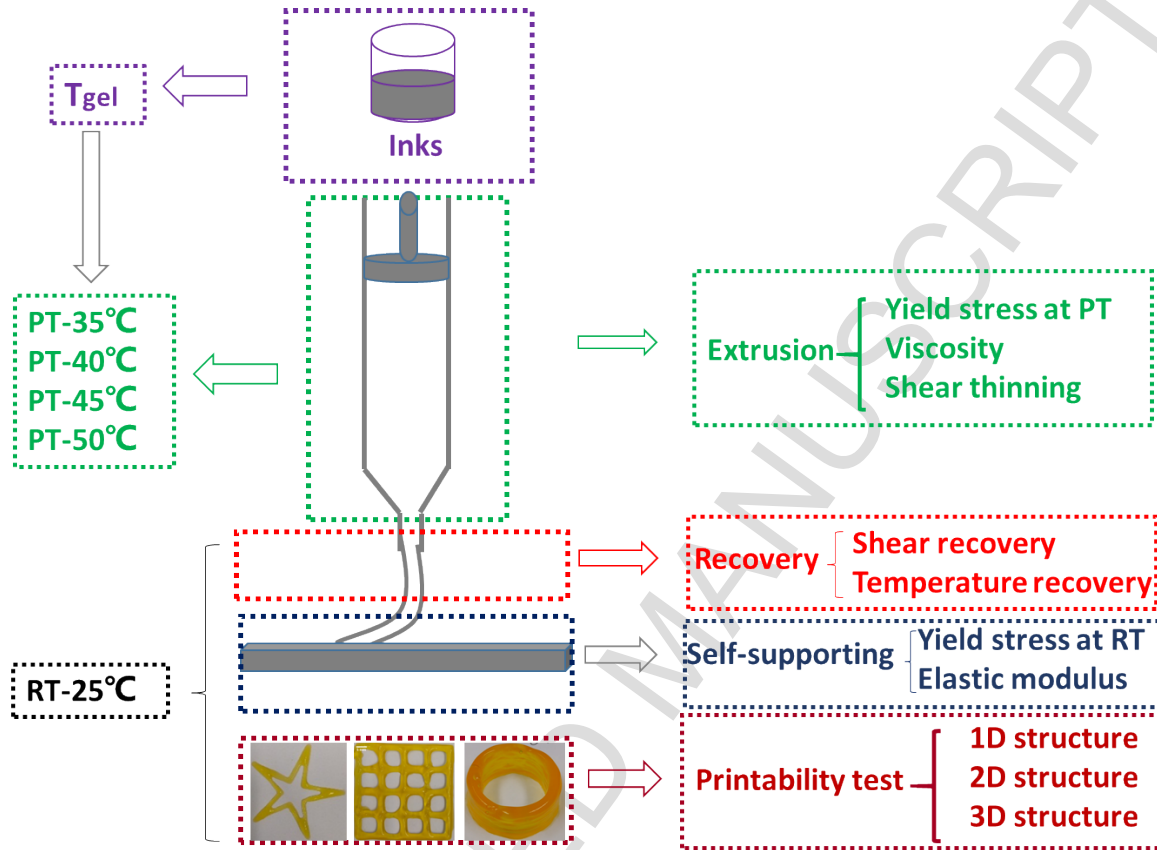
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## Graphical abstract



T<sub>gel</sub>: gelation temperature; PT: printing temperature; RT: room temperature

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