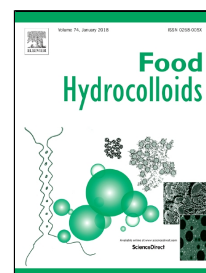


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Enhanced mechanical properties and gelling ability of gelatin hydrogels reinforced with chitin whiskers

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- With chitin whiskers (CHWs), the gelatin's gelling temperature increased by 11.7 °C.
- CHWs clearly enhanced the mechanical properties of the gelatin hydrogels.
- The gelatin/CHW composite hydrogels displayed smaller pores than gelatin hydrogels.
- The addition of CHWs enhanced the salt and pH resistance of the gelatin hydrogels.

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