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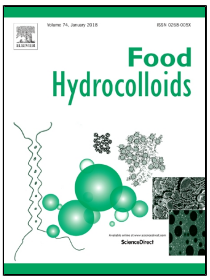

Elucidation of lipid structural characteristics of chia oil emulsion gels by Raman spectroscopy and their relationship with technological properties

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Highlights

- Several chia oil emulsion gels (EGs) developed with different plant ingredients
- Different composition of plant ingredients affects EG technological properties
- Differences in lipid structure due to EG composition determined by Raman spectroscopy
- Chia oil EG lipid structure was associated with specific textural behaviour

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