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Thermo-rheology and thermodynamic analysis of binary biopolymer blend: A case study on sage seed gum-xanthan gum blends

Food Hydrocolloids

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Research Highlights

- The interactions of SSG (sage seed gum) and XG (xanthan gum) blends were studied.
- Temperature profile sweep (TPS) lessened the dynamic temperature sweep test time.
- Thermodynamic incompatibility of polymer blends was investigated by a new way.
- The best stresses for thixotropic or viscoelastic tests were proposed by a new way.
- The greatest synergistic interaction was detected for 3-1 SSG-GG at 50 °C.

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