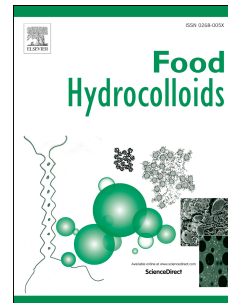


# Accepted Manuscript

The synergistic gelation of okra polysaccharides with kappa-carrageenan and its influence on gel rheology, texture behaviour and microstructures

Jie Chen, Wantong Chen, Feixia Duan, Qixian Tang, Xiao Li, Li Zeng, Jiaqi Zhang, Zhihua Xing, Yi Dong, Lirong Jia, Hong Gao



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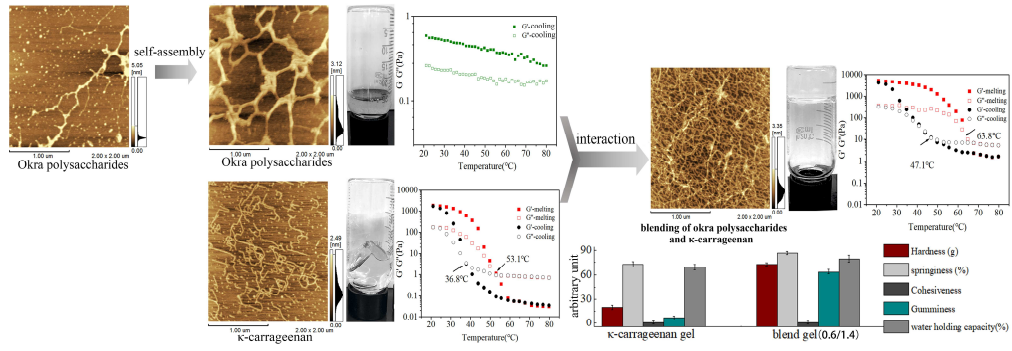
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