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Rheology of aqueous mixtures of tragacanth and guar gums: Effects of temperature and polymer ratio

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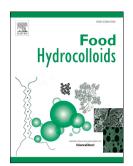
Reference: FOOHYD 3808

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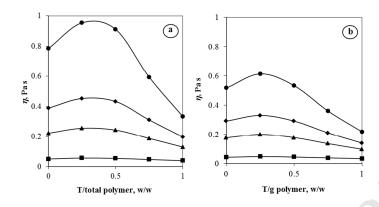
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## ACCEPTED MANUSCRIPT



**Graphical Abstract.** Synergic effect on the apparent viscosity for the T-G (mass fraction of T) mixtures at  $C_{TOT}$  10 g L<sup>-1</sup> and constant shear rates: (•) 10, (•) 40, (•) 100, (•) 1000 s<sup>-1</sup>. a) 35 and b) 55°C.

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