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STRUCTURED WITH LMOGs: INFLUENCE OF
GELATOR AND OIL PHASE

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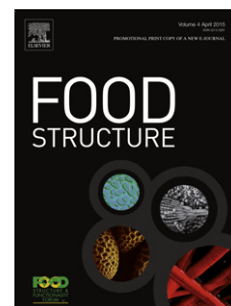
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THERMODYNAMIC, RHEOLOGICAL AND STRUCTURAL PROPERTIES OF EDIBLE OILS STRUCTURED WITH LMOGs: INFLUENCE OF GELATOR AND OIL PHASE

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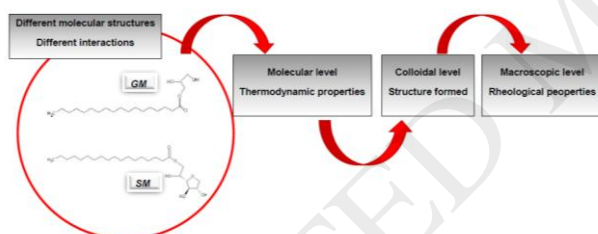
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Graphical Abstract:



Highlights

- Biocompatible organogels were produced with GRAS compounds;
- The influence of the compounds depended on the level (molecular, colloidal, macro);
- Thermodynamic properties exerted influence on the structure, changing the rheology;
- Glycerol polar heads were more prone to interact with each other;
- There were synergistic effects between molecular interactions and spatial arrangement.

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