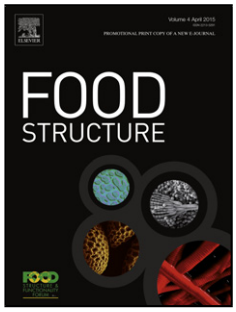

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PII: S2213-3291(17)30137-5
DOI: https://doi.org/10.1016/j.foostr.2018.03.003
Reference: FOOSTR 95

To appear in:

Received date: 14-10-2017
Revised date: 30-1-2018
Accepted date: 23-3-2018

Please cite this article as: Fasolin, LH., Cerqueira, MA., Pastrana, LM., Vicente, AA., & Cunha, R.L., THERMODYNAMIC, RHEOLOGICAL AND STRUCTURAL PROPERTIES OF EDIBLE OILS STRUCTURED WITH LMOGs: INFLUENCE OF GELATOR AND OIL PHASE.*Food Structure* https://doi.org/10.1016/j.foostr.2018.03.003

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

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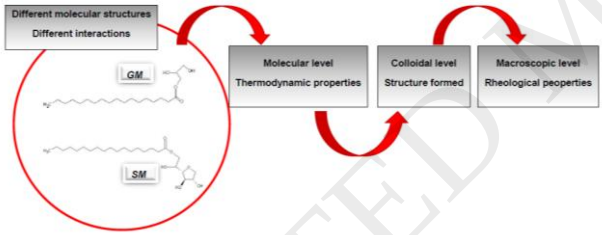
Graphical Abstract:



Highlights

- Biocompatible organogels were produced with GRAS compounds;
- The influence of the compounds depended on the level (molecular, colloidal, macro);
- Thermodynamic properties exerted influenced 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.