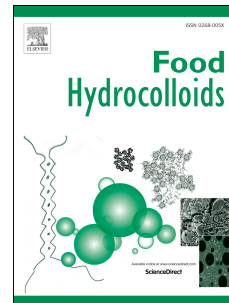


# Accepted Manuscript

High sugar content impacts microstructure, mechanics and release of calcium-alginate gels

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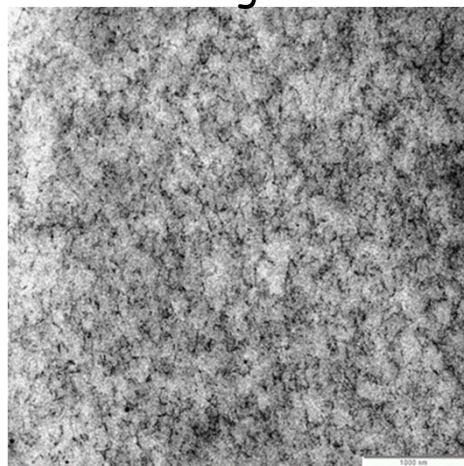
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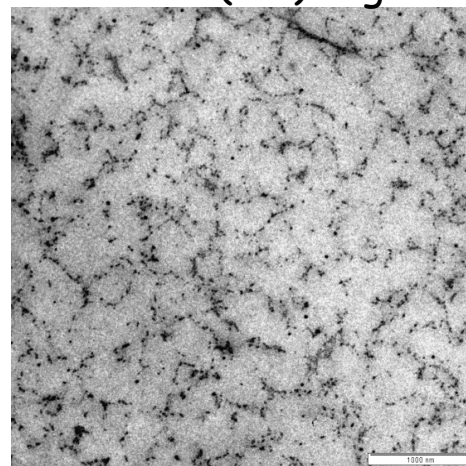
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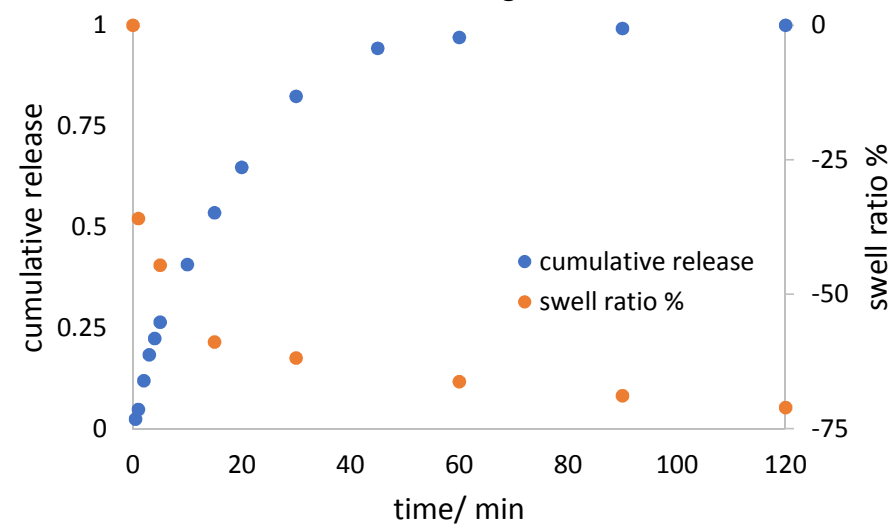
No sugar



60% (wt.) sugar



Calcium alginate gels with 60 % (wt) sugar  
In simulated gastric fluid



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