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The PM emulsion at 4.5% (w/v) was as stable as the guar gum emulsion.





The viscosity of the emulsion of PM 4.5% (w/v) was similar to that of GG at 1.5 %(w/v)



The mucilage presented viscoelastic behavior. An increase in concentration leads to an increase in relaxation time

The emulsions containing PM, showed τc lower than that of the emulsion with GG but higher than that of emulsions containing XG.

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