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Acidified/basified gellan gum gels: The role of the structure in drying/rehydration mechanisms

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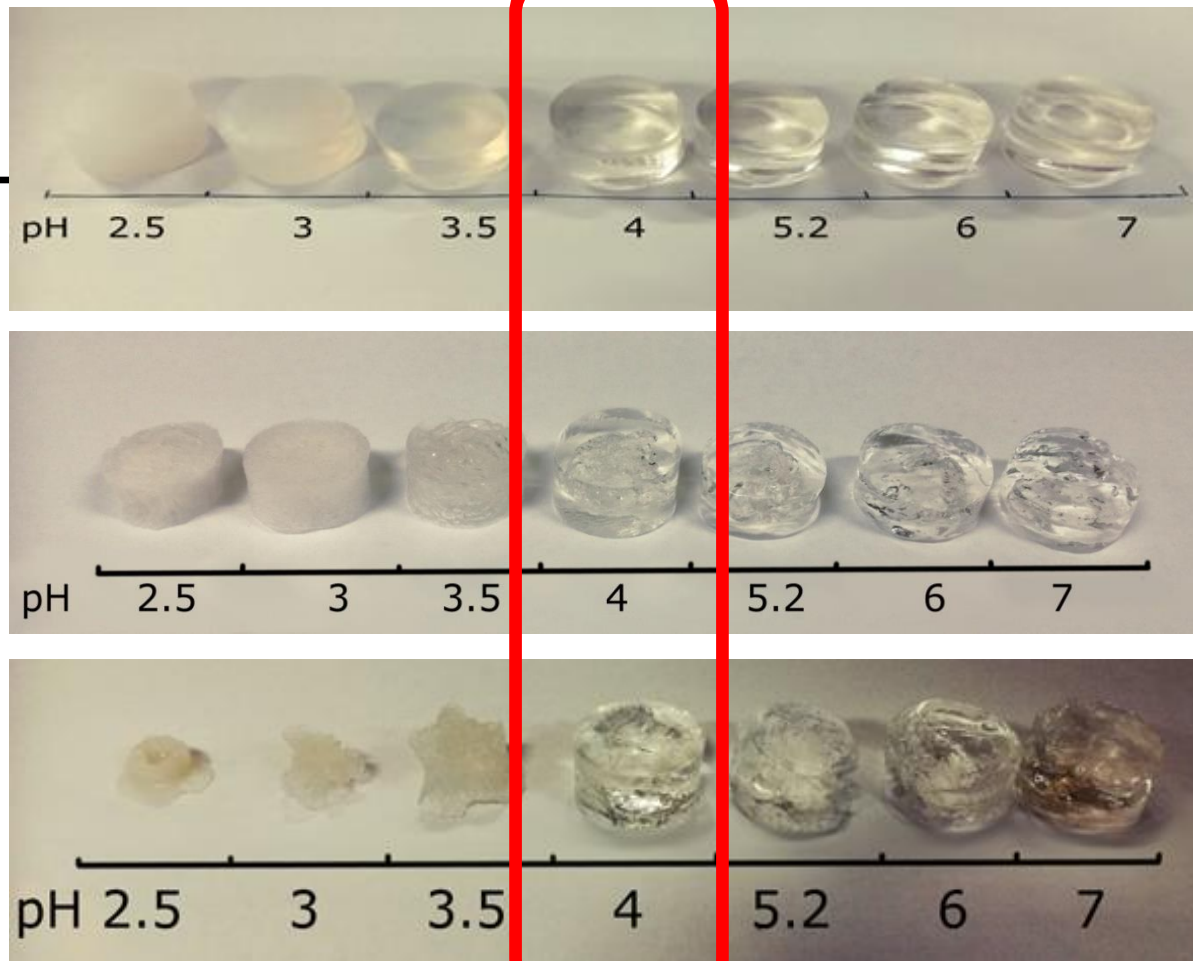
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