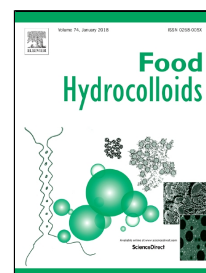


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Wheat gluten-stabilized high internal phase emulsions as mayonnaise replacers

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Highlights

- ☆ Wheat gluten (WG)-stabilized oil-in-water high internal phase emulsions (HIPEs) as mayonnaise replacers were prepared *via* emulsification–evaporation strategy.
- ☆ HIPEs and mayonnaise exhibited very similar droplet size distribution, rheological behavior, near-perfect thixotropic recovery, and tribological property.
- ☆ Formation of homogeneous oil-in-protein network microstructure in HIPEs and mayonnaise.

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