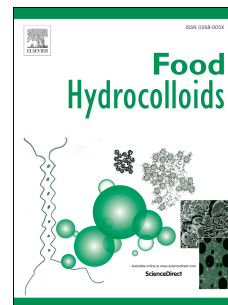


Accepted Manuscript

Emulsion films from tamarind kernel xyloglucan and sesame seed oil by different emulsification techniques

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PII: S0268-005X(17)30814-7

DOI: [10.1016/j.foodhyd.2017.10.003](https://doi.org/10.1016/j.foodhyd.2017.10.003)

Reference: FOOHYD 4089

To appear in: *Food Hydrocolloids*

Received Date: 8 May 2017

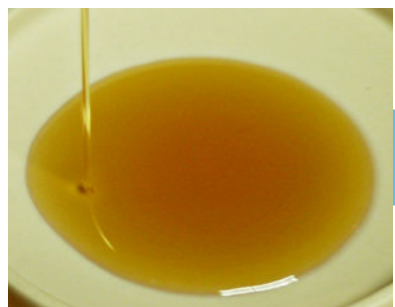
Revised Date: 14 September 2017

Accepted Date: 1 October 2017

Please cite this article as: Rodrigues, D.C., Cunha, A.P., Silva, L.M.A., Rodrigues, T.H.S., Gallão, M.I., Azeredo, H.M.C., Emulsion films from tamarind kernel xyloglucan and sesame seed oil by different emulsification techniques, *Food Hydrocolloids* (2017), doi: 10.1016/j.foodhyd.2017.10.003.

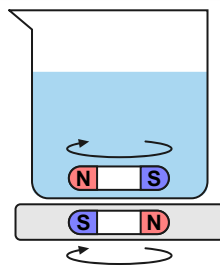
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**TAMARIND KERNEL
XYLOGLUCAN**



**SESAME SEED OIL
(SSO)**

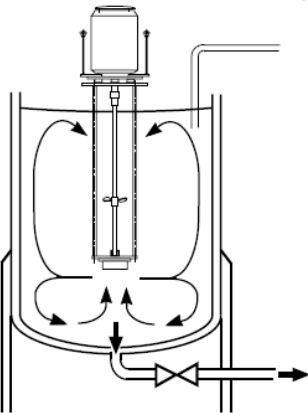
Magnetic stirring



FILMS

0-20%
SSO

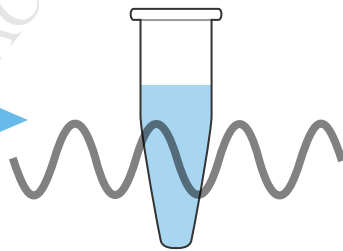
High-shear



FILMS

0-20%
SSO

Sonication



FILMS

0-20%
SSO

↓ droplet size
↑ strength
↑ modulus
↓ WVP

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