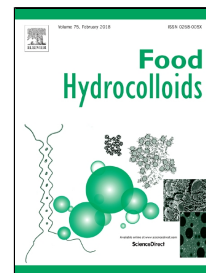


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Rheological behavior of emulsion gels stabilized by zein/tannic acid complex particles

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- Zein-tannic acid particles (ZTPs) provide stabilization at droplet interfaces.
- ZTPs provide a particle network in the continuous phase.
- ZTP particle network gives a solid-like structure to emulsions.
- Microstructure of emulsions can be tuned by a change in oil and protein content.
- Rheological behavior of emulsions can be tuned by changing the microstructure.

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