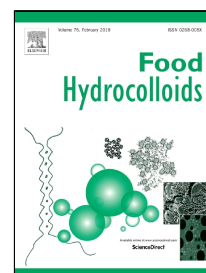


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The Gelation Properties of Tara Gum Blended with  $\kappa$ -Carrageenan or Xanthan

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### Highlights

1. Non-gelling tara gum could form gel by blending with  $\kappa$ -carrageenan or xanthan gum.
2. The synergistic gelation was dominated by blend ratio and blending temperature.
3. Salt ions showed discrepant effects on the gel strength of different blend gels.
4. Synergistic interactions in the two binary blends could be visually observed.

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