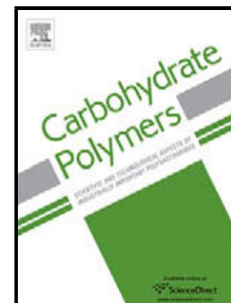


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Molecular structure and properties of κ -carrageenan-gelatin gels

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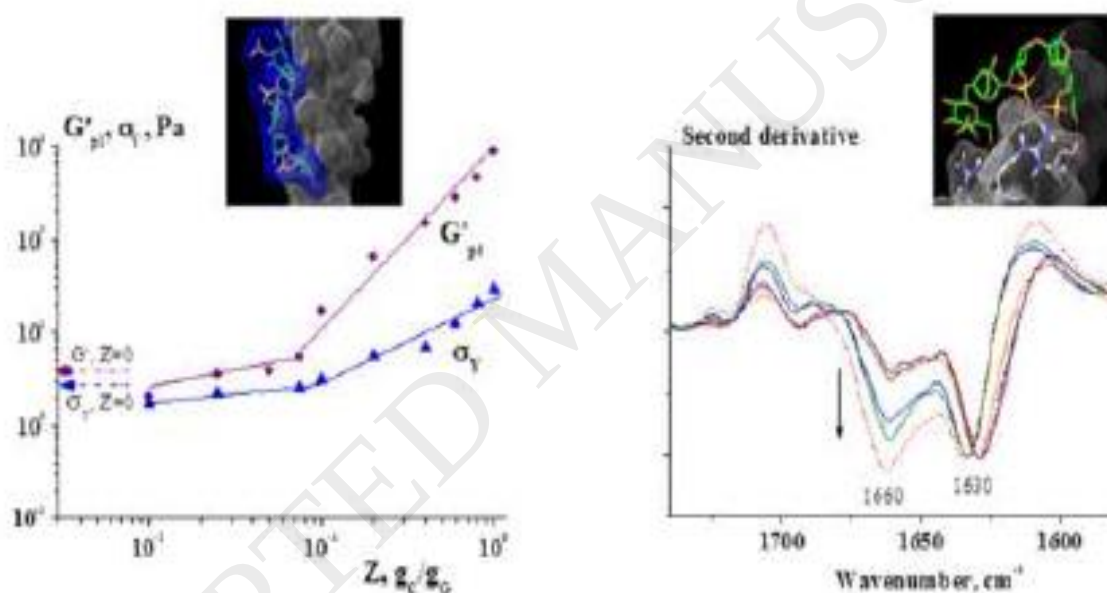
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Graphical abstract



Highlights

- Rheological properties of mixed gels are determined by mass ratio of components, Z
- κ -Carrageenan admixture induces formation of additional gelatin triple helices
- Increase in the gelatin helix units leads to increase in the strength of mixed gel

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