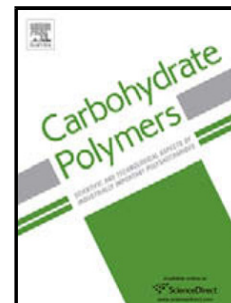


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Thermal, conformational and rheological properties of κ -carrageenan-sodium stearyl lactylate gels and solutions

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Highlights

- SSL affects differently κ -carrageenan with and without KCl
- SSL hinders aggregation of κ -carrageenan double helices
- Electrostatic repulsion between components can exist and affect polymer aggregation

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