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Caption of Figures

Figure 1. G' (closed symbols) and G" (open symbols) of A) 1κ (●), B-1κ1CAl (■), M-1κ1SAl (▲), S-1κ1CAl (♦), 2κ (●) gels and B) 4κ (●), B-2κ2CAl (■), M-2κ2SAl (▲), S-2κ2CAl (♦), 2κ (●) gels, as a function of strain at frequency of 1 Hz, respectively.

Figure 2. G' (closed symbols) and G" (open symbols) of different biopolymer gels at 1Hz and 0.05% strain.

Figure 3. Texture profile analysis curves of A) 1κ (black solid line), B-1κ1CAl (blue dotted line), M-1κ1SAl (green thick line), S-1κ1CAl (red dashed line), 2κ gels (gray solid line) and B) 4κ (black solid line), B-2κ2CAl (blue dotted line), M-2κ2SAl (green thick line), S-2κ2CAl (red dashed line), 2κ gels (gray solid line), respectively.

Figure 4. Penetration test curves of A) 1κ (black solid line), B-1κ1CAl (blue dotted line), M-1κ1SAl (green thick line), S-1κ1CAl (red dashed line), 2κ gels (gray solid line) and B) 4κ (black solid line), B-2κ2CAl (blue dotted line), M-2κ2SAl (green thick line), S-2κ2CAl (red dashed line), 2κ gels (gray solid line), respectively.

Figure 5. Maximum break force of gels (N) as a function of matrix inhomogeneity.

Figure 6. Cryo-SEM images of A) 2κ, B) 4κ, C) M-1κ1SAl and D) M-2κ2SAl gels. 1 and 2 represents the micrographs at lower (10,000×, scale bar 10 μm) and higher (25,000×, scale bar 4 μm) magnifications respectively.

Figure 7. TEM images of (A) 2*κ*, (B) B-1*κ*1CAl and (C) S-1*κ*1CAl gels. Scale bar represents 500 nm.

Figure 8. Cryo-SEM images of (A) B-1κ1CAl and B) B-2κ2CAl beads included within the *κ*-carrageenan continuous phase. Scale bar represents 1 mm.

Figure 9. Average (n=2) descriptive sensory scores. A) 1*κ* (black solid line), B-1*κ*1CAl (blue dotted line), M-1*κ*1SAl (green thick line), S-1*κ*1CAl (red dashed line), 2*κ* gels (gray solid line) and B) 4*κ* (black solid line), B-2*κ*2CAl (blue dotted line), M-2*κ*2SAl (green thick line), S-2*κ*2Cal (red dashed line), 2*κ* gels (gray solid line), respectively.
In both graphs the parenthesis letters signify: (M) mouth, (AF) after feeling, (V) visually, (H) hand.

Figure 10. Number of chews (participant's average) in relation with A) the time at swallow of the different gels created and difficulty perceived, and B) the time at swallow and the level of inhomogeneity.

Figure 11. Principal component analyses with the attributes results. TP: trained panel; black: texture analyser; black italic: participants eating time and difficulty perceived; bold black: rheology and grey box: samples names.