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Article:
Laguna, L and Sarkar, A (2016) Influence of mixed gel structuring with different degrees of matrix inhomogeneity on oral residence time. Food Hydrocolloids, 61. pp. 286-299. ISSN: 0268-005X

https://doi.org/10.1016/j.foodhyd.2016.05.014

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Caption of Tables

Table 1. Details of biopolymer gels with different degrees of matrix inhomogeneity.

Table 2. Average size of the calcium alginate beads as measured by static light scattering.

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Table 4. Characteristics of young participants for the oral processing study.

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Table S2. Compression test parameters of the biopolymer gels with different degrees of matrix inhomogeneity.