

Article

Pectin-Based Formulations for Controlled Release of an Ellagic Acid Salt with High Solubility Profile in Physiological Media

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Supplementary Materials

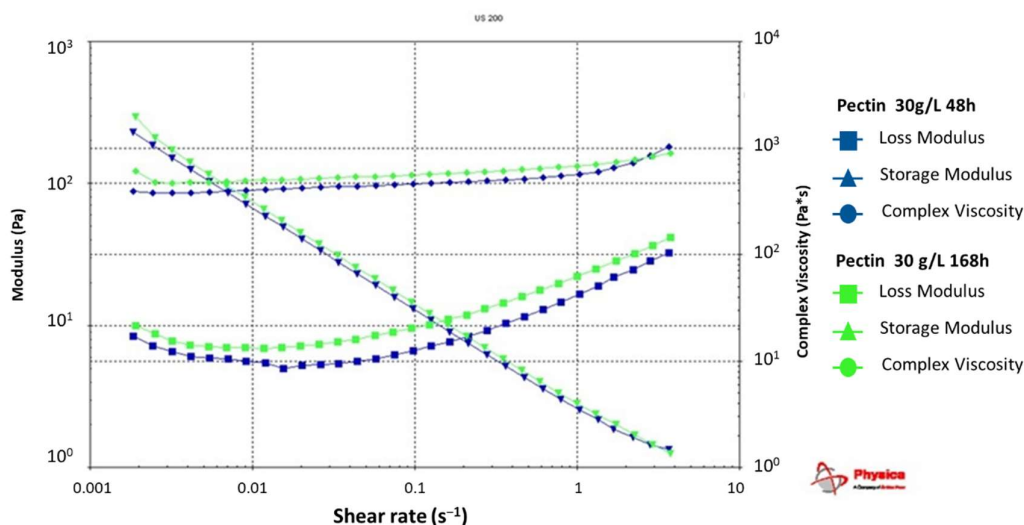


Figure 1. Rheological analysis of 30 g/L LM pectin gels after 48 h (green) and after 168 h (blue). Triangles: complex viscosity (η^*); Circles: Storage Modulus (G'), Squares: Loss Modulus (G'') vs shear rate.

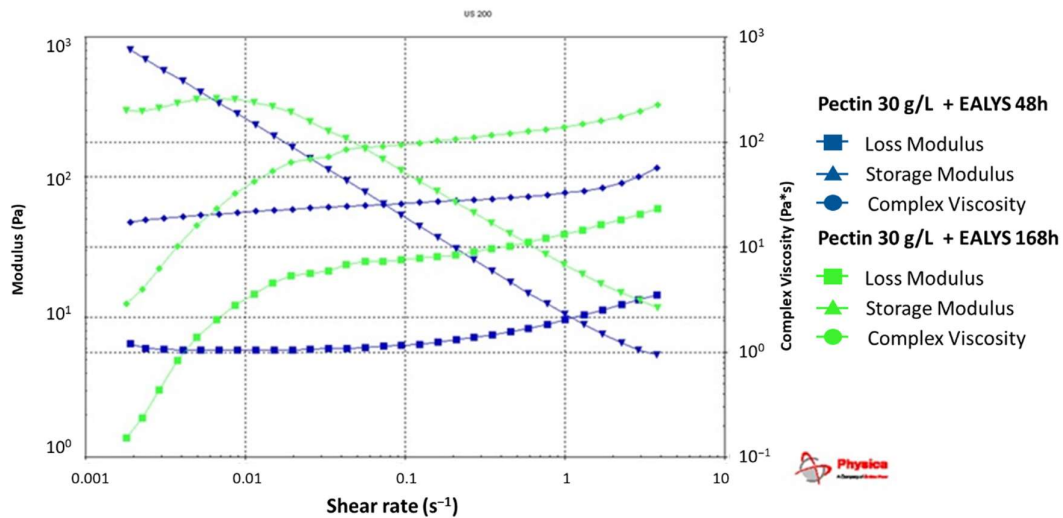


Figure 2. Rheological analysis of 30 g/L LM pectin gels loaded with EALYS after 48 h (blue) and after 168 h (green). Triangles: complex viscosity (η^*); Circles: Storage Modulus (G'), Squares: Loss Modulus (G'') vs shear rate.

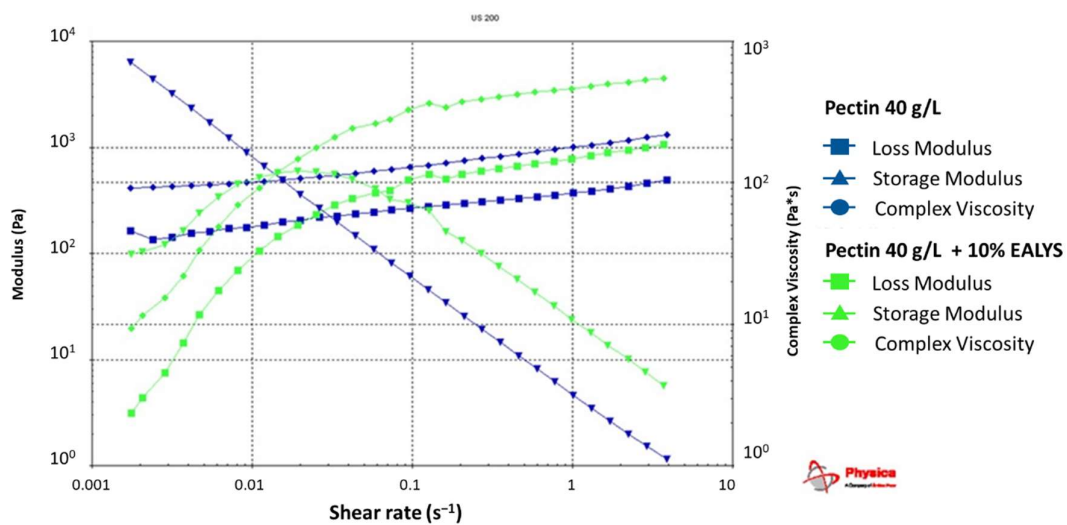


Figure 3. Rheological analysis of 40 g/L HM pectin gels (blue) and of 40g/L HM pectin gels loaded with EALYS (green). Triangles: complex viscosity (η^*); Circles: Storage Modulus (G'), Squares: Loss Modulus (G'') vs shear rate.