

A Comparative Study between Beeswax and Glycerol Monostearate for the Food-Grade Oleogels

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Supplementary Materials

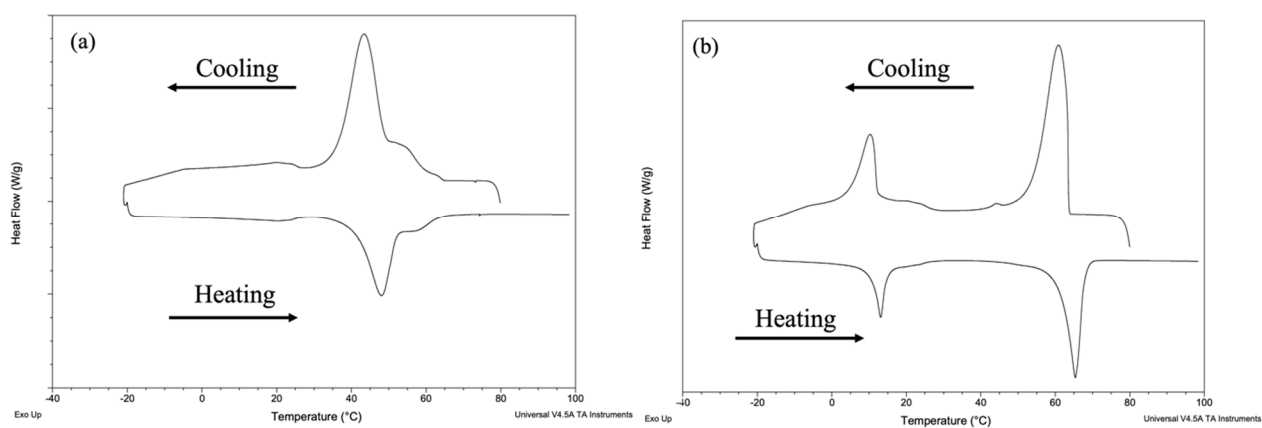


Figure S1. DSC curves of neat BW (a) and neat GMS (b)

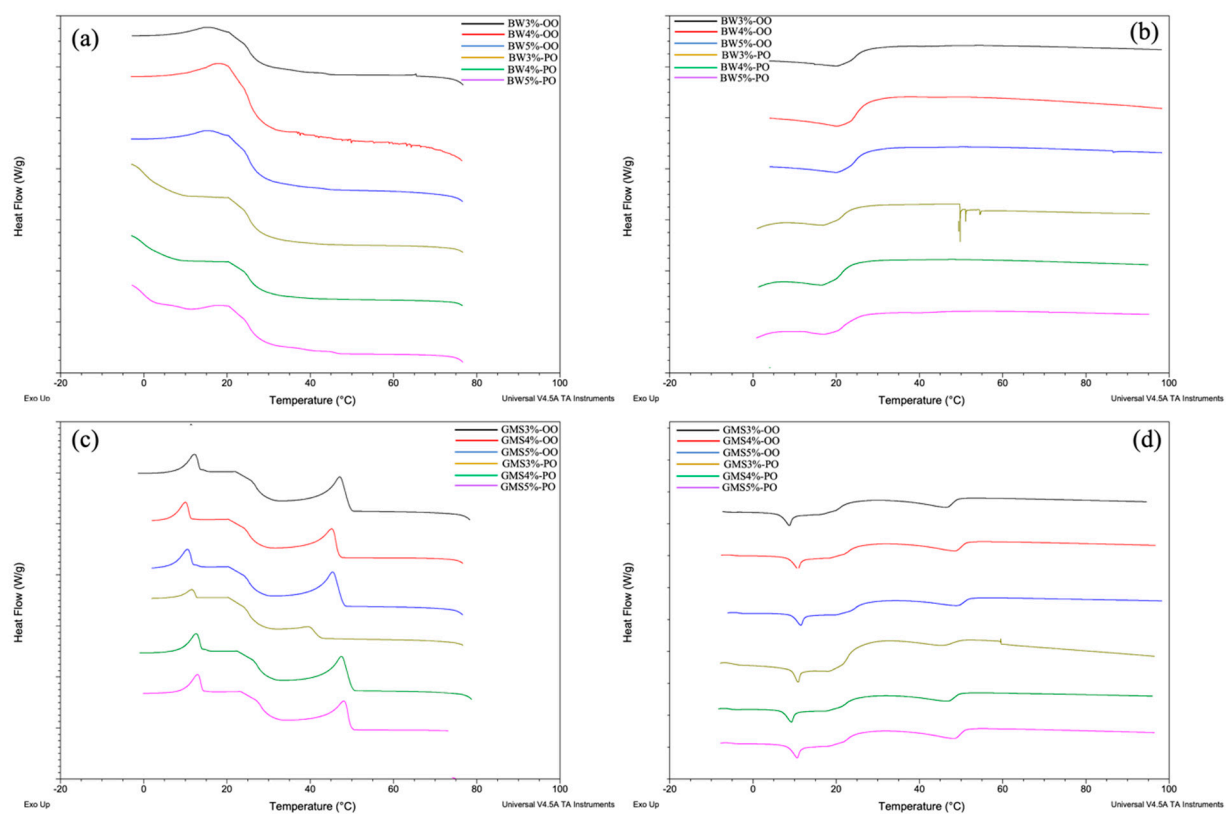


Figure S2. Crystallization curves of BW-based (a) and GMS-based (c) oleogels. Melting curves of BW-based (b) and GMS-based (d) oleogels