



Figure S1. Pictures of analyzed gels. Samples from left to right are 2 wt%  $\kappa$ -carrageenan ( $\kappa$ -C) with the addition of 0 wt% xylitol and maltitol, 10 wt% xylitol addition, 20 wt% xylitol addition, 30 wt% xylitol addition, 10 wt% maltitol addition, 20 wt% maltitol addition, and 30 wt% maltitol addition.