Supporting Information

Thermoresponsive Dual-Structured Gel Emulsions Stabilized by Glycyrrhizic Acid Nanofibrils in Combination with Monoglyceride Crystals

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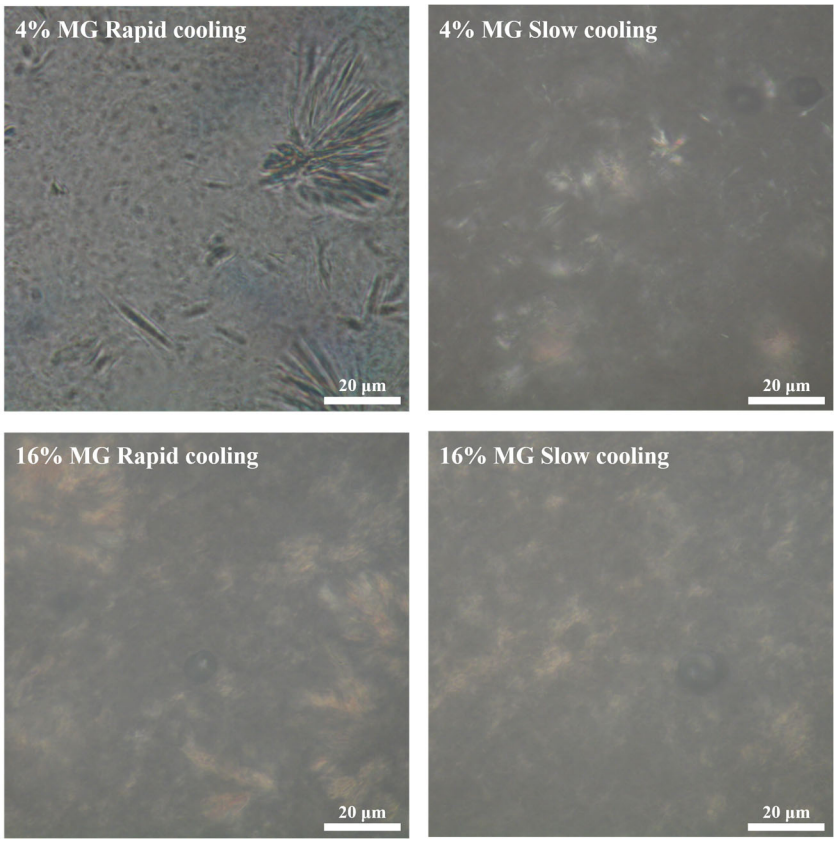


Figure S1. PLM images of MG oleogels with different MG concentrations (4 and 16 wt%), obtained at different cooling conditions (rapid cooling at 4 °C and slow cooling at 25 °C). Scale bar: 20 µm.

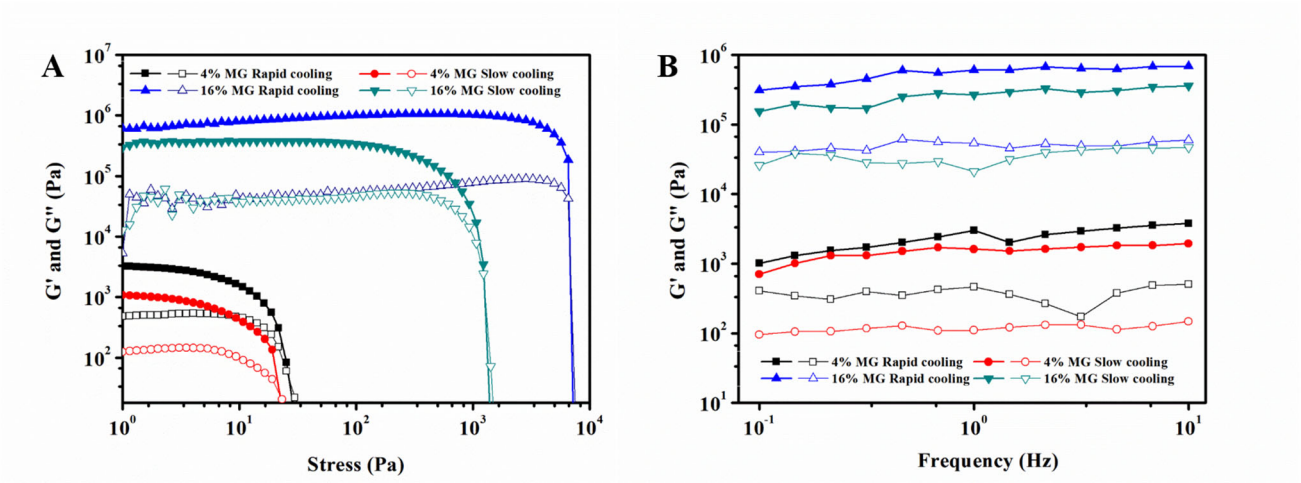


Figure S2. (**A**) Amplitude and (**B**) frequency sweep for MG oleogels (4 and 16 wt%), obtained at different cooling conditions (rapid cooling at 4 °C and slow cooling at 25 °C). G′ and G″ are shown as filled and open symbols, respectively. All measurements were performed at 25 °C.

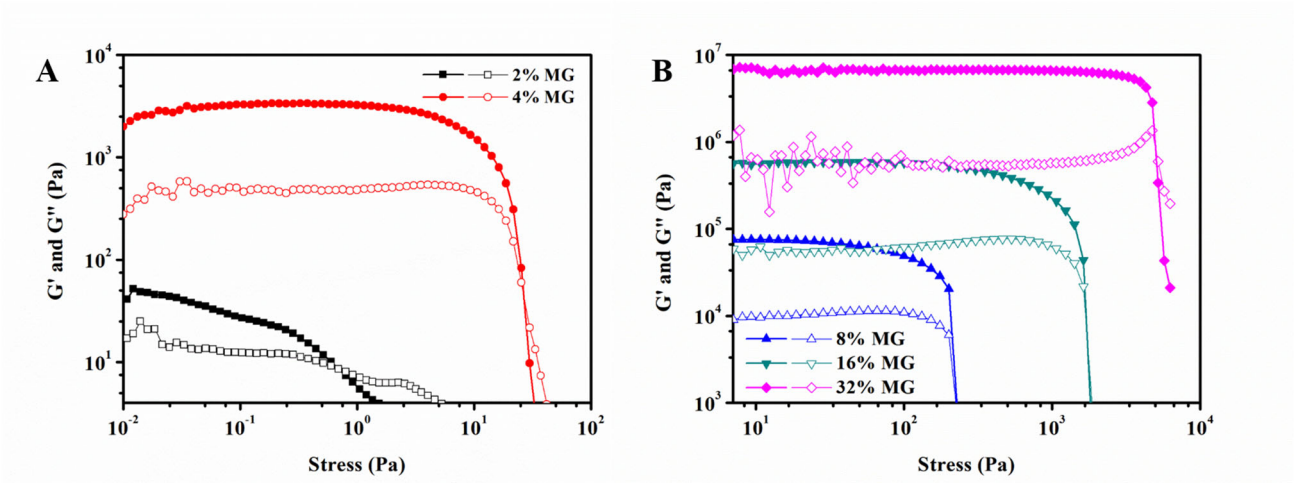


Figure S3. Stress amplitude for MG oleogels with different MG concentrations (2–32 wt%). G′ and G″ are shown as filled and open symbols, respectively. All measurements were performed at 25 °C.

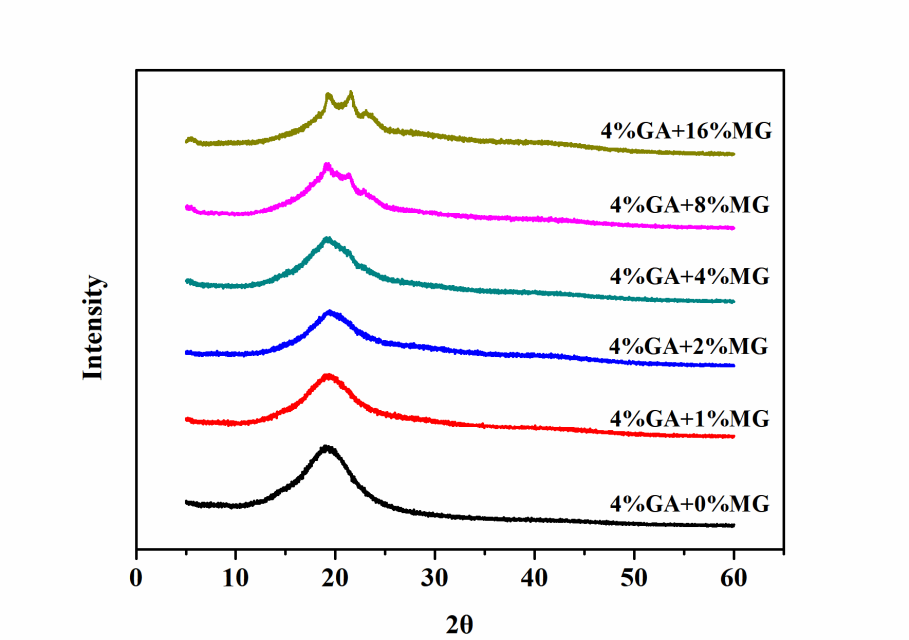


Figure S4. XRD diffractograms of dual-structured gel emulsions prepared by 4 wt% GA nanofibrils and different MG concentrations (0–16 wt%).

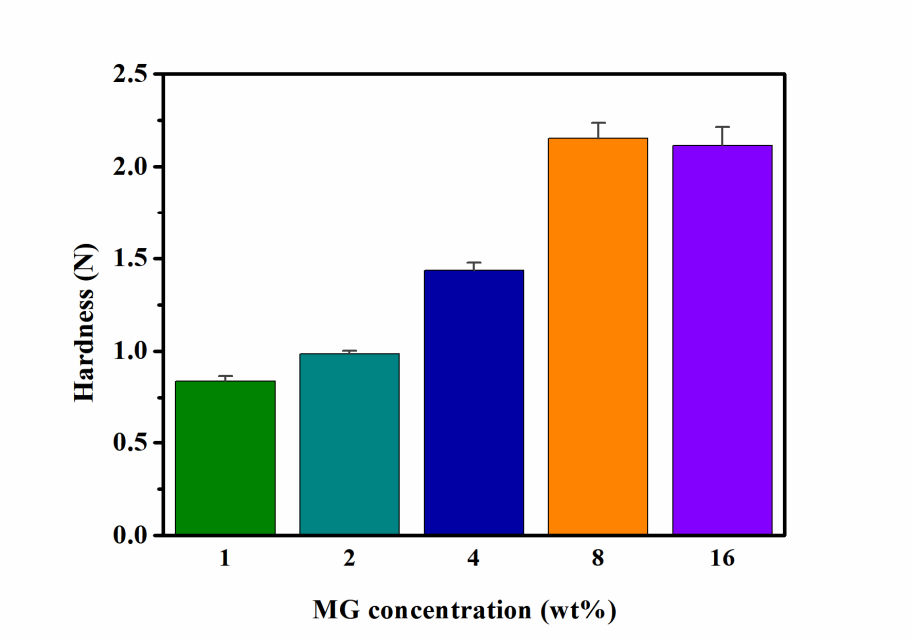


Figure S5. Large-deformation compression of dual-structured gel emulsions prepared by 4 wt% GA nanofibrils and different MG concentrations (0–16 wt%). All measurements were performed at 25 °C.