**Development of flaxseed gum/konjac glucomannan with agar as gelling agents with enhanced elastic properties**

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**Creep and recovery for Burger’s model**

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(B)

(A)

**Figure S1**. Mechanical model used to describe the rheological properties of proposed gels. (a) the Burger’s model and (b) a creep and recovery plot described by the Burger’s model.