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Rheology, microstructure, and storage stability of emulsion-filled gels stabilized solely by maize starch modified with octenyl succinylation and pregelatinization

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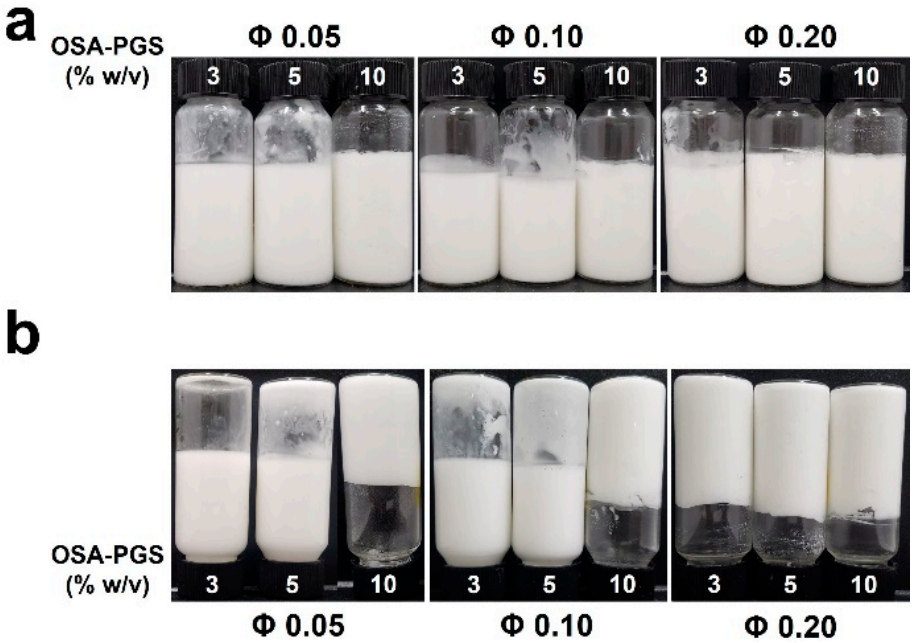

Figure S1. Appearance of the emulsions stabilized by 3, 5, and 10% *w/v* pregelatinized maize starch modified with octenyl succinic anhydride (OSA-PGS) (Φ, oil volume fraction). Side views of vials placed (**a**) upright and (**b**) inverted after the emulsion preparation.

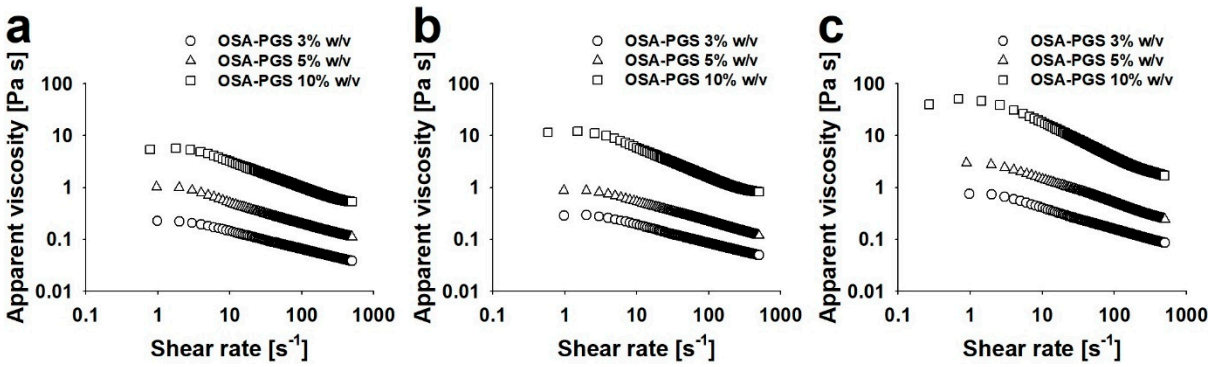

Figure S2. Apparent viscosity of emulsions stabilized by pregelatinized maize starch modified with octenyl succinic anhydride (OSA-PGS). Oil volume fraction: (**a**) 0.05, (**b**) 0.10, and (**c**) 0.20. Data were obtained from flow behavior plots of shear stress *vs*. shear rate.

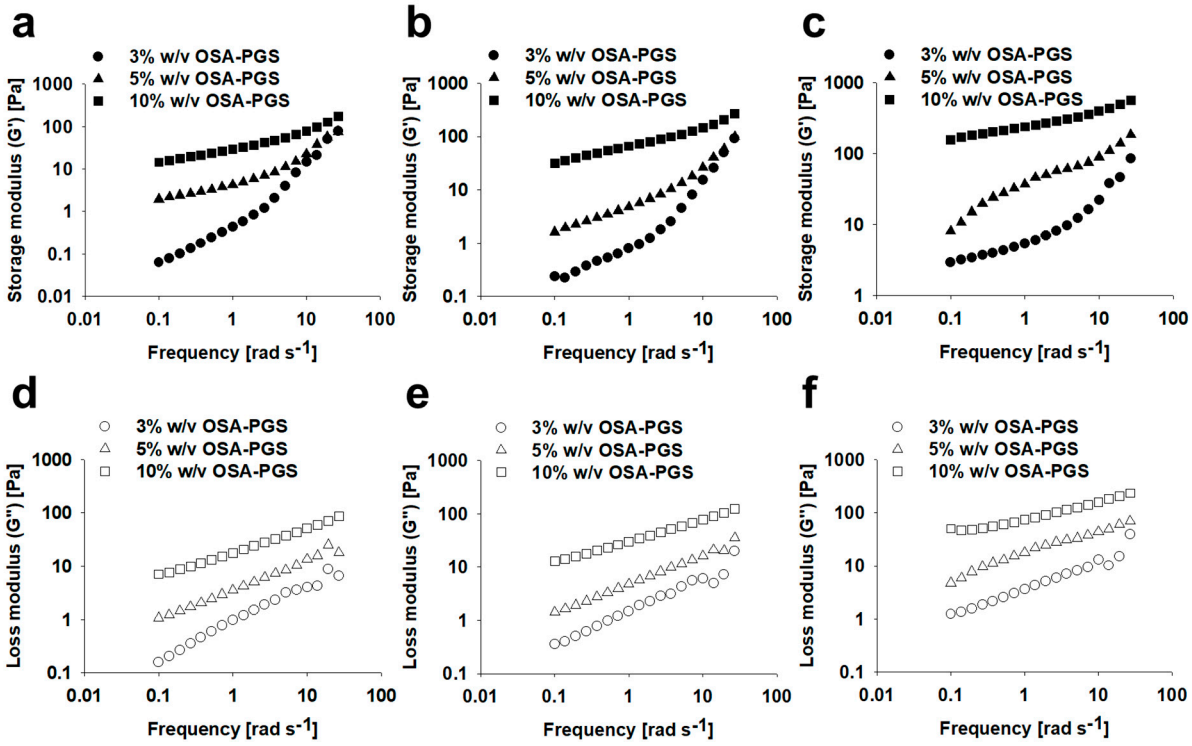

Figure S3. Loss (G^') and storage (G^") moduli of emulsions stabilized by pregelatinized maize starch modified with octenyl succinic anhydride (OSA-PGS). Oil volume fraction: (**a** and **d**) 0.05, (**b** and **e**) 0.10, and (**c** and **f**) 0.20. Data were obtained by oscillation frequency sweep test.