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Zhiping Fan, Ping Cheng, Yan Gao, Dawei Wang, Guangwei Jia, Pan Zhang, Sangeeta Prakash, Zhengping Wang and Jun Han

A comprehensive rheological study was conducted on a novel composite hydrogel, which is composed of the newly discovered polysaccharide "Salecan" and Gellan gum. The data acquired convinced us these biocompatible hydrogel matrixes with diverse tunable properties can be designed by adjusting the components' concentration or ratio appropriately, which have great potential applications in the food, cosmetic or biomedical fields.

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**Multi-layer PLGA-pullulan-PLGA electrospun nanofibers for probiotic delivery**

Fatemeh Ajalloueiian, Priscila R. Guerra, Martin Iain Bahl, Anders Meyer Torp, En Te Hwu, Tine Rask Licht and Anja Boisen

Schematic representation of the procedure performed to load LGG into nanofibers and to fill the capsules either with Strep-resistant spray-dried LGG (StrepR) or Rif-resistant LGG (RifR) loaded into fiber (or the opposite composition) to perform a competition study between the two forms of LGG dosed into an individual rat.

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