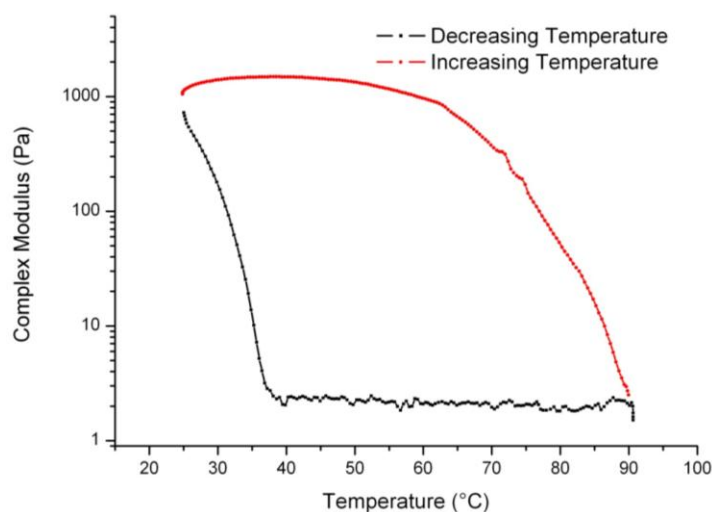


# High internal phase Agar hydrogel dispersions in cocoa butter and chocolate as a route towards reducing fat content

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## Supporting Information



**Fig S1.** Thermal Modulus hysteresis of a 2% w/w agar gel

Using Kinexus Rheometer Ultra as described in the Materials and Methods section of the main article, a 2% w/w aqueous agar solution was heated to 90°C before being dispensed onto the pre-heated parallel plate geometry of the rheometer. A decreasing, immediately followed by an increasing temperature oscillatory measurement was then conducted at 1 Hz, 0.05 mm amplitude displacement with a plate gap size of 1 mm. These parameters lie within the LVER for the solution over the temperature range measured.