

Table S1: Recipe for chocolate pastes

	Standard	Shellac-Oleogel
Sugar	48.85 %	48.85 %
Cocoa powder	7 %	7 %
Skimmed milk powder	8 %	8 %
Hazelnut paste	12 %	12 %
Palsgaard PGPR 4125	0.15 %	0.15 %
Palsgaard AMP 4448	0.5 %	0.5 %
Palsgaard Oil Binder 01	1.5 %	-
Shellac	-	1.5 %
Palm oil	22 %	16 %
Rapeseed oil	-	6%
Total	100	100

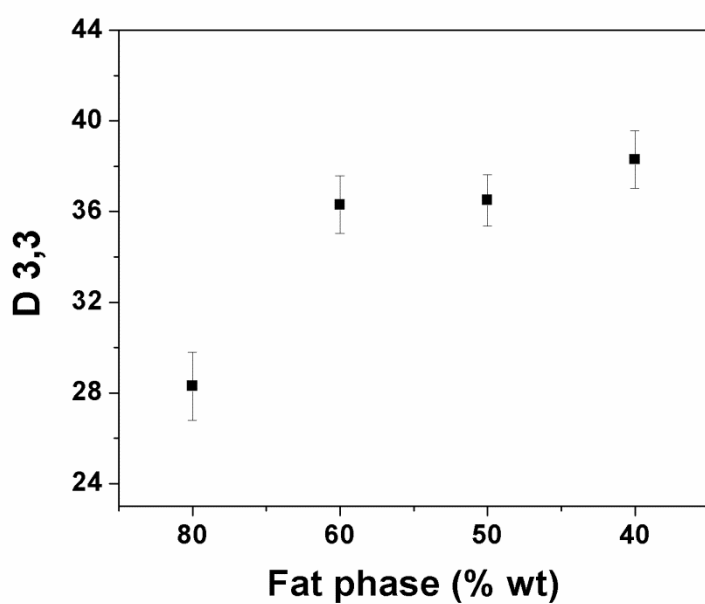


Figure S1: Volume weighted mean droplet size of emulsions made with different level of water and fat phase.

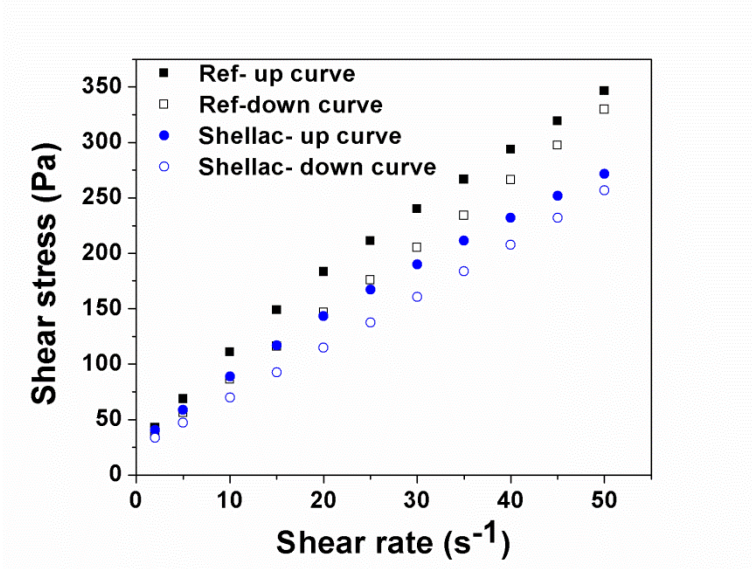


Figure S2: Flow curves of reference chocolate paste and paste prepared using shellac oleogel.

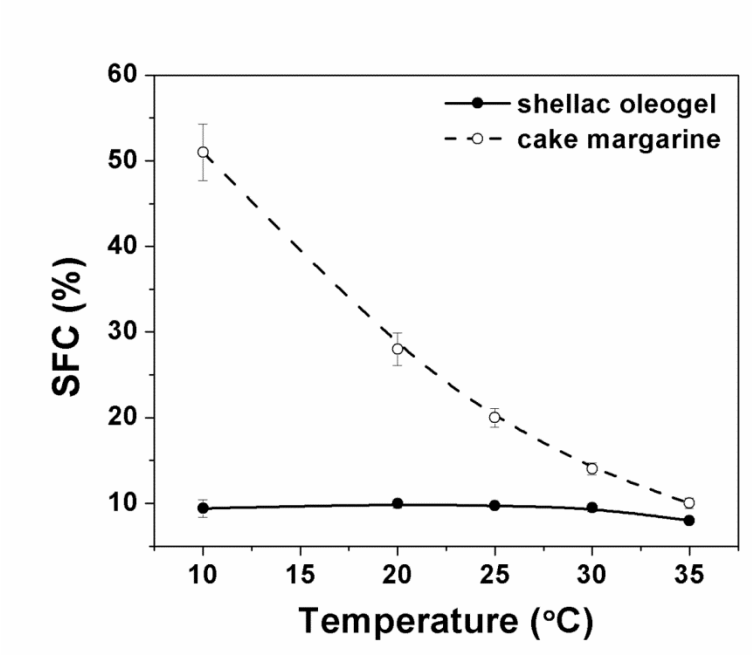


Figure S3: SFC curves for fat phase of cake margarine and shellac oleogel-based emulsion used as shortening for cakes.