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

Ji Soo Yang*1*†, Junghoon Kim*4*†, Jungwoo Hahn*2*\* & Young Jin Choi*1*,*2*,*3*\*

*1*Department of Agricultural Biotechnology, *2*Center for Food and Bioconvergence, and *3*Research Institute of Agriculture and Life Sciences, Seoul National University, 1 Gwanakro, Gwanakgu, Seoul 08826, Republic of Korea

*4*Department of Food Science and Biotechnology, Sejong University, 209 Neungdong-ro, Kwangjin-gu, Seoul, 05006, Korea; Intake

*5*Intake, 116 Myeongdal-ro, Seocho-gu, Seoul, 06659, Korea

\*Corresponding authors

Young Jin Choi

[choiyj@snu.ac.kr](mailto:choiyj@snu.ac.kr)

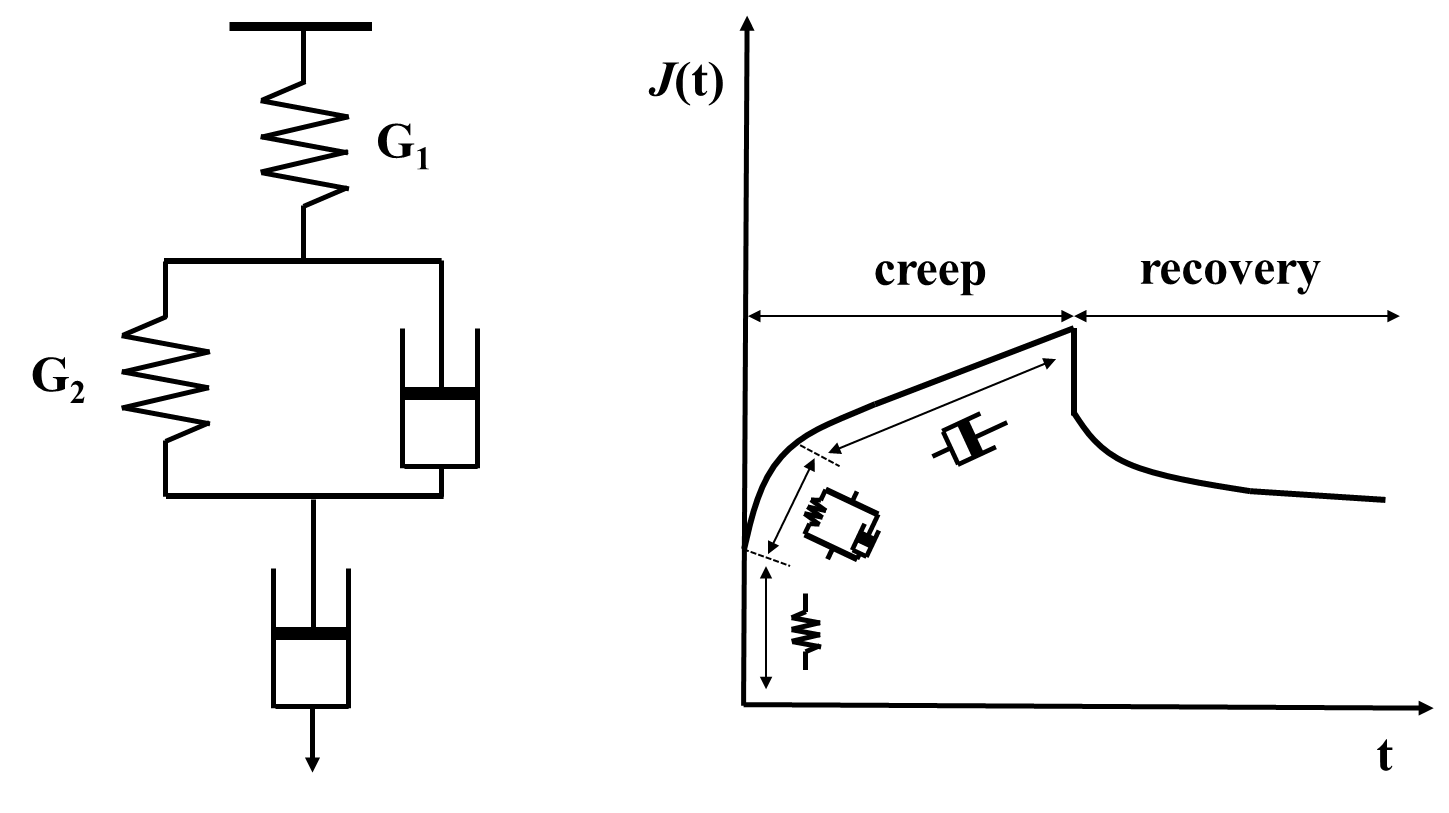
+82 2 880 4851

Jungwoo Hahn

[wjddnek1@snu.ac.kr](mailto:wjddnek1@snu.ac.kr)

+82 2 880 4858

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

****

(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.