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Influence of cellulose nanofibrils on the structural elements of ice cream

J. Velásquez-Cock, A. Serpa, L. Vélez, P. Gañán, C. Gómez Hoyos, C. Castro, L. Duizer, R. Zuluaga, H.D. Goff



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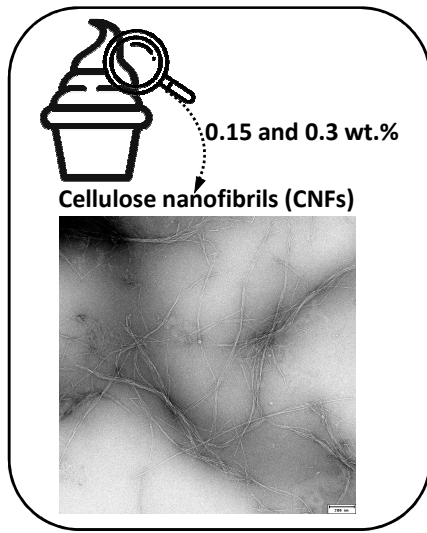
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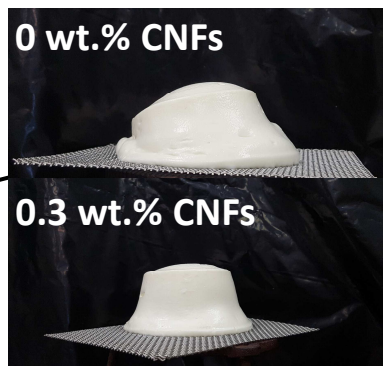
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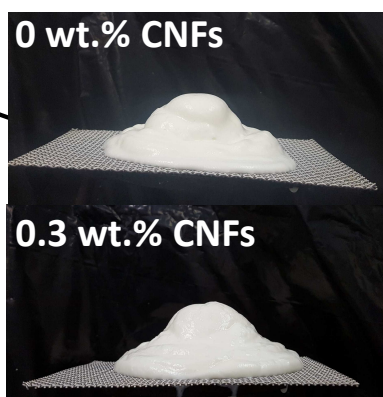
10 wt.% Fat ice cream
0 wt.% CNFs



0.3 wt.% CNFs

- ↑ Mix rheology
- ↑ Fat destabilization
- ↓ Melting rate
- ↑ Onset time
- ↑ Shape retention

5 wt.% Fat ice cream
0 wt.% CNFs



0.3 wt.% CNFs

- ↑ Mix rheology
- Fat destabilization
- Melting rate
- Onset time
- ↑ Shape retention
- ↑ Texture

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