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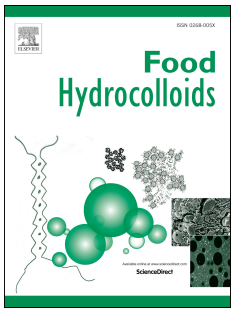

Influence of cellulose nanofibrils on the structural elements of ice cream

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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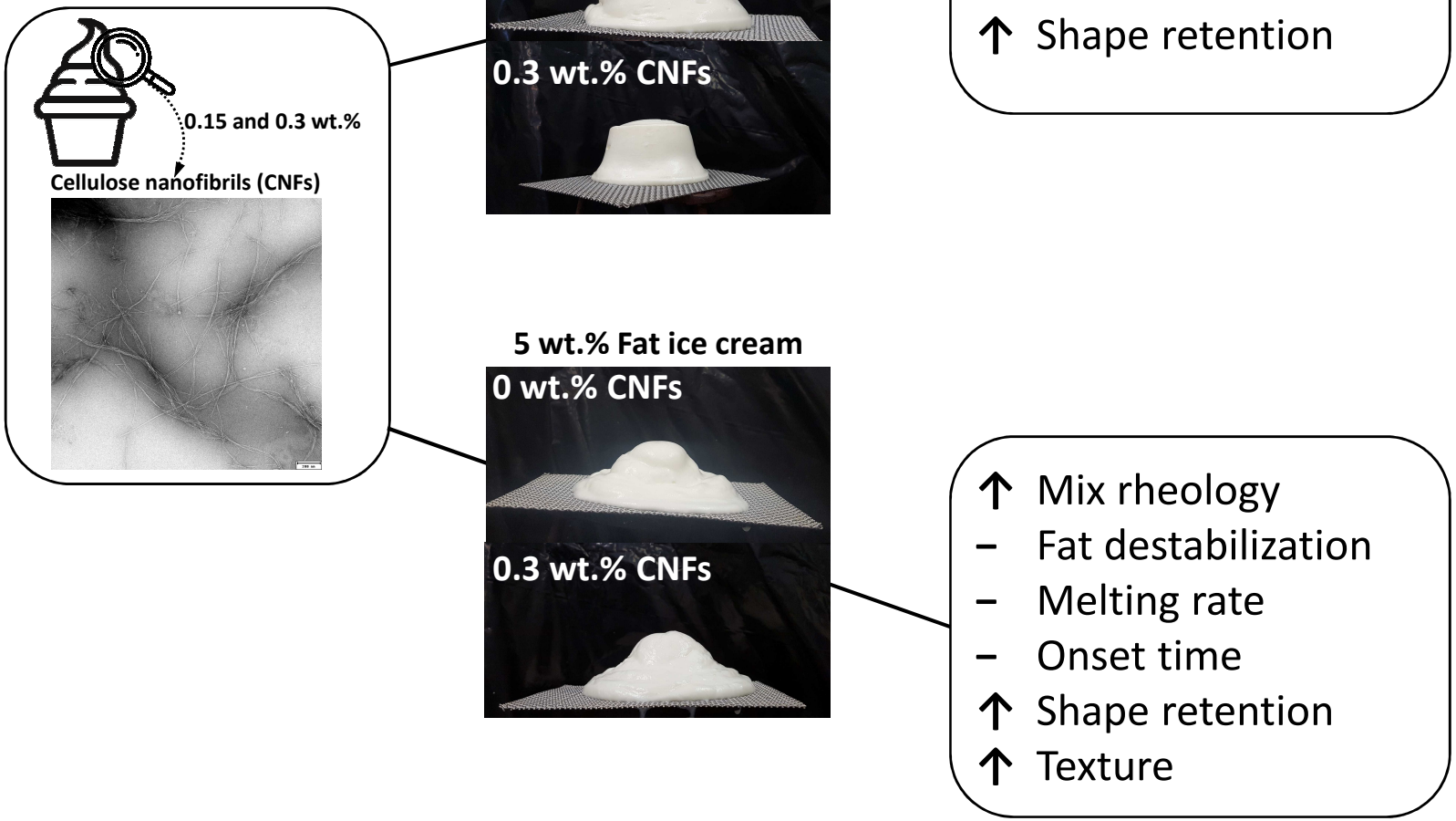
0.15 and 0.3 wt.%
Cellulose nanofibrils (CNFs)
10 wt.% Fat ice cream
0 wt.% CNFs
0.3 wt.% CNFs
↑ Mix rheology
↑ Fat destabilization
↓ Melting rate
↑ Onset time
↑ Shape retention
5 wt.% Fat ice cream
0 wt.% CNFs
0.3 wt.% CNFs
↑ Mix rheology
– Fat destabilization
– Melting rate
– Onset time
↑ Shape retention
↑ Texture