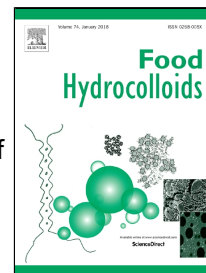


# Accepted Manuscript

Physicochemical properties of maize and sweet potato starches in the presence of cellulose nanocrystals



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- Cellulose nanocrystals were prepared by the method of acid hydrolysis.
- The enthalpy change values of starch with cellulose nanocrystals decreased.
- Cellulose nanocrystals apparently inhibited the short-term retrogradation.
- The long-term retrogradation of starch was hindered by cellulose nanocrystals.

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