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Nano-bacterial cellulose/soy protein isolate complex gel as fat substitutes in ice cream model

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Highlights

- Nano-BC as a reinforcement agent in BC/SPI mixtures was investigated.
- The BC/SPI mixtures has a higher emulsifying stability and a larger modulus.
- Nano-BC at low concentrations had good compatibility with SPI matrix.
- Nano-BC did not repulse soluble SPI in the nano-BC/SPI complex gel.
- The BC/SPI mixture (B1S20) is a promising substitute of cream in ice cream.

ABSTRACT

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