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Authors: Yan Guo, Xianhao Zhang, Wenhui Hao, Yumei Xie, Lin Chen, Zhixi Li, Beiwei Zhu, Xianchao Feng

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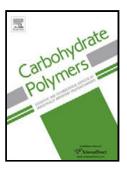
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### ACCEPTED MANUSCRIPT

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

Yan Guo<sup>a</sup>, Xianhao Zhang<sup>a</sup>, Wenhui Hao<sup>a</sup>, Yumei Xie<sup>a</sup>, Lin Chen<sup>a</sup>, Zhixi Li<sup>a</sup>, Beiwei Zhu<sup>b</sup>, Xianchao Feng <sup>a,\*</sup>

<sup>a</sup>College of Food Science and Engineering, Northwest A&F University, No. 22 Xinong Road,

Yangling, Shaanxi 712100, China

<sup>b</sup>National Engineering Research Center of Seafood, Dalian 116034, PR China

#### \*Corresponding author-Xianchao Feng

Associate professor, College of Food Science and Engineering, Northwest A&F University, No. 22 Xinong Road, Yangling, Shaanxi, China 712100. Email address: fengxianchao1@hotmail.com. Tel/Fax: 86029-87092486.

#### **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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