

Supplementary Materials

Rheological and Thermal Study about the Gelatinization of Different Starches (Potato, Wheat and Waxy) in Blend with Cellulose Nanocrystals

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Figures

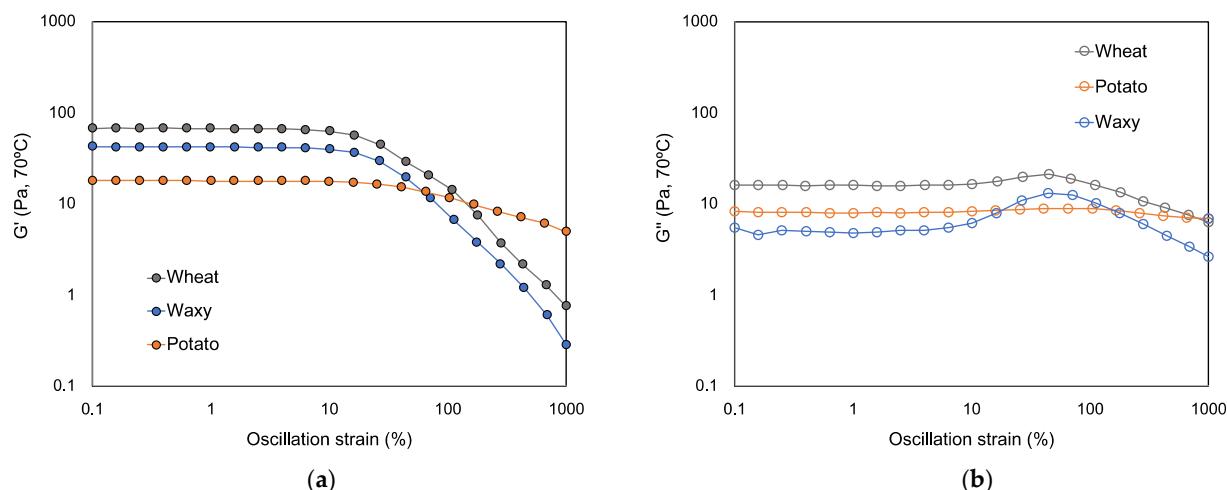


Figure S1. G' (a) and G'' (b) assessed as a function of oscillation strain in gelatinized starch samples at 70 °C.

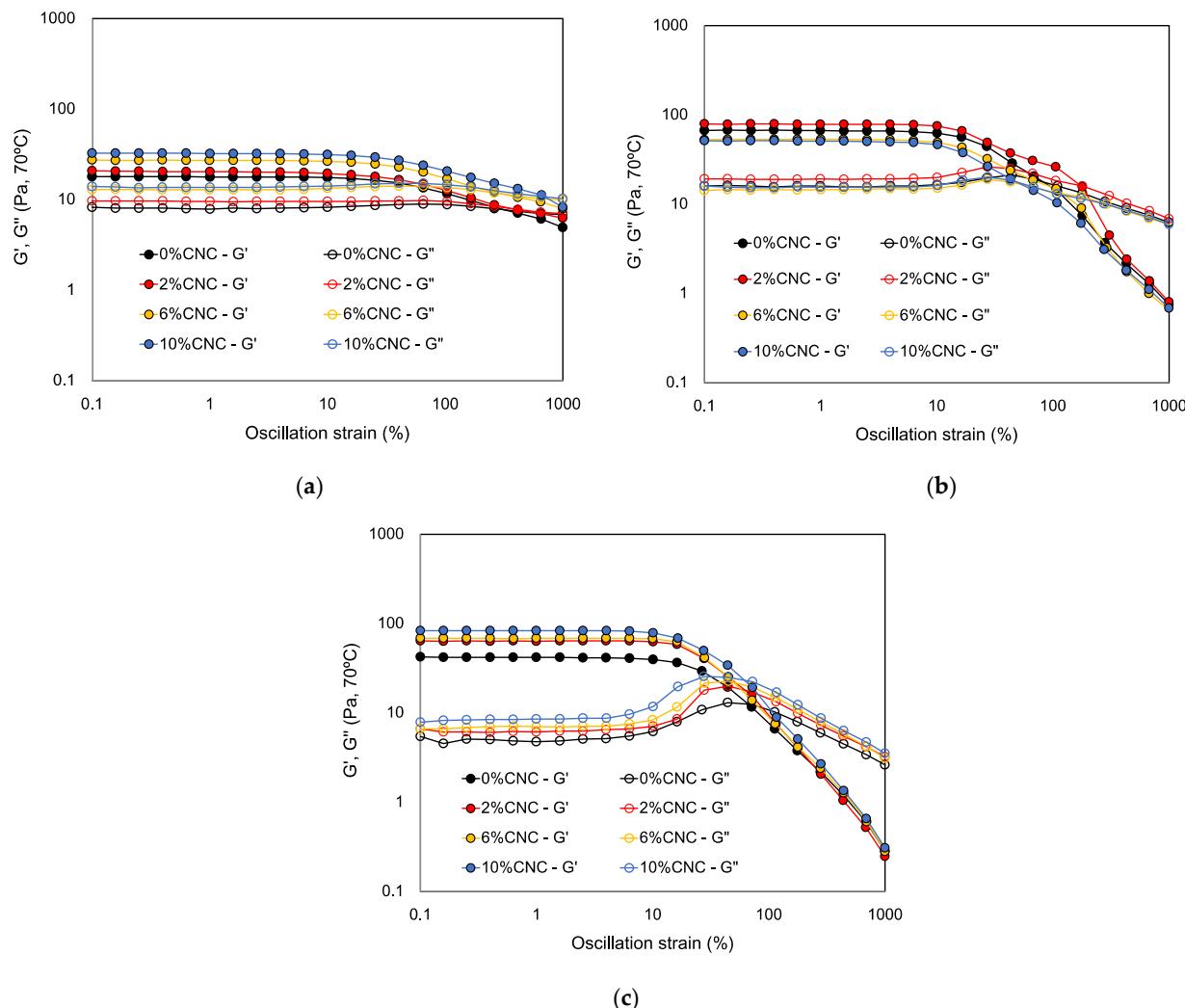


Figure S2. G' and G'' assessed as a function of oscillation strain in gelatinized starch samples at 70 $^{\circ}\text{C}$, and at different concentrations of CNC: (a) potato, (b) wheat and (c) waxy maize.