# Article information:

Nanocellulose: An amazing nanomaterial with diverse applications in food science - ScienceDirect
[http://cwres.ncu.edu.cn/s/com/sciencedirect/www/G.https/science/article/pii/S0144861722014023?via%3Dihub;x-chain-id=85fsv99vhgcg](http://cwres.ncu.edu.cn/s/com/sciencedirect/www/G.https/science/article/pii/S0144861722014023?via%3Dihub&;x-chain-id=85fsv99vhgcg)

# Article summary:

1. Nanocellulose has many advantages, including its broad resource of raw materials, renewability, interface stability, high surface area, mechanical strength, prebiotic characteristics, and surface chemistry versatility.

2. This review summarized the sources, morphology, and structure characteristics of nanocellulose as well as the mechanical, chemical, and combined treatment methods for the preparation of nanocellulose with desired properties.

3. The application of nanocellulose in Pickering emulsions, reinforced food packaging, functional food ingredient, food-grade hydrogels, and biosensors were emphasized.

# Article rating:

Appears well balanced: The article presents the information in a reliable and balanced way, without biases and prejudices. The claims made in the article are well supported and, where applicable, all sides of the argument are given opportunity to present their point of view. The article appears trustworthy and reliable.

# Article analysis:

The article is generally reliable and trustworthy in terms of its content. It provides a comprehensive overview of nanocellulose and its potential applications in food science. The article is well-researched and provides detailed information about the sources of nanocellulose as well as its properties and preparation methods. Furthermore, it discusses the potential applications of nanocellulose in Pickering emulsions, reinforced food packaging, functional food ingredients, food-grade hydrogels and biosensors.

The article does not appear to be biased or one-sided in any way; it presents both sides equally by discussing both the advantages and challenges associated with using nanocellulose in food science. Additionally, it provides evidence for all claims made throughout the article by citing relevant research studies. There are no missing points of consideration or unexplored counterarguments that could affect the reliability or trustworthiness of this article.

The only potential issue with this article is that it may contain some promotional content due to its focus on highlighting the potential benefits of using nanocellulose in food science rather than exploring any possible risks associated with it. However overall this does not significantly detract from the trustworthiness or reliability of this article since it still provides an accurate overview of nanocellulose and its potential applications in food science.

# Topics for further research:

* Nanocellulose safety
* Nanocellulose toxicity
* Nanocellulose environmental impact
* Nanocellulose cost
* Nanocellulose production methods
* Nanocellulose applications in food industry

# Report location:

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