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# How amylose molecular fine structure of rice starch affects functional properties

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## Highlights

- A new methodology shows amylose fine structure influences pasting & gelatinization
- Peak and trough viscosities are increased by short and medium amylose chains
- Peak, trough & setback viscosities are suppressed by long amylose chains
- Molecular mechanisms are put forward to explain these new observations

## Abstract

Starch molecular fine structure can have significant effects on pasting and thermal properties of rice flour. This study investigates the mechanistic explanation of these effects, by obtaining

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