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Microstructure analysis of high pressure induced gelatinization of maize starch in the presence of hydrocolloids.

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Highlights

- Gelatinization of maize starch granule under high hydrostatic pressure was studied.
- Gelatinization degree increased accordingly with the intensity of the HHP treatment.
- Hydrocolloids presence did not affect gelatinization temperature.
- A-type and B-type crystallization patterns coexist, denoting a partial gelatinization.
- The formation of V-crystalline complex would be favored by gums under pressure.

Abstract

The effect of High Hydrostatic Pressure (HHP) treatment on maize starch granules was

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