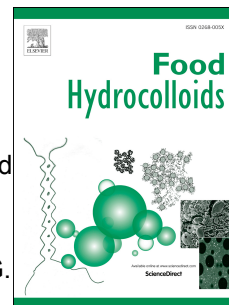


Accepted Manuscript

Impact of acidification and protein fortification on thermal properties of rice, potato and tapioca starches and rheological behaviour of their gels

Marina Villanueva, Felicidad Ronda, Thomas Moschakis, Athina Lazaridou, Costas G. Biliaderis



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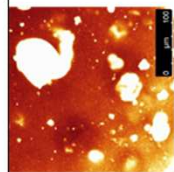
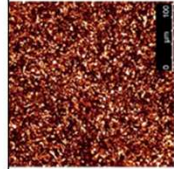
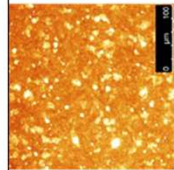
90°C

Starch

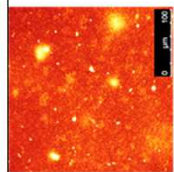
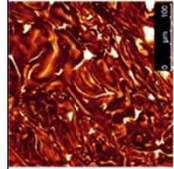
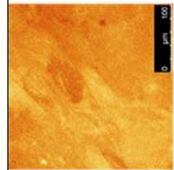
Without protein

With EA

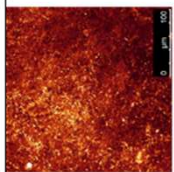
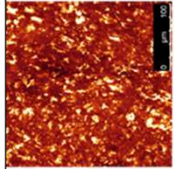
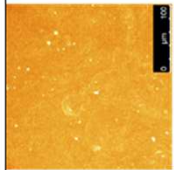
With SPI



Rice

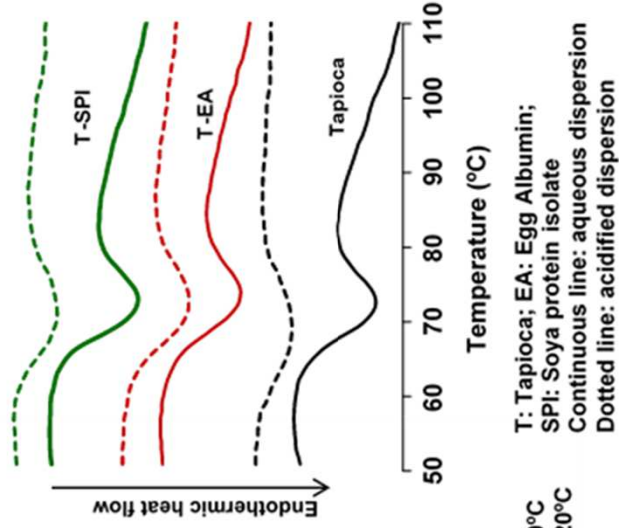
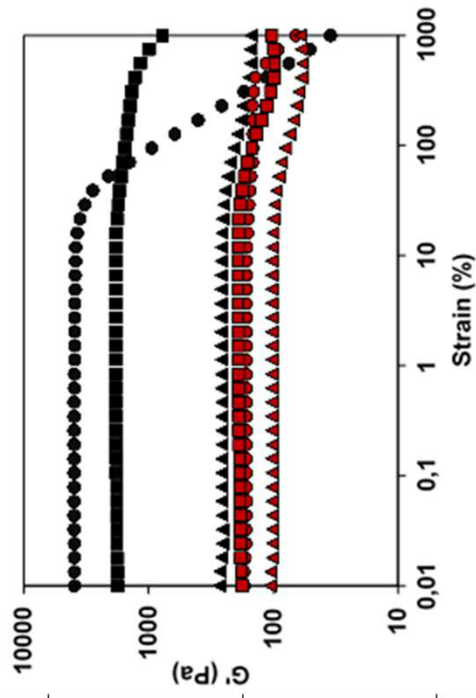


Potato



Tapioca

EA: Egg Albumin; SPI: Soya protein isolate



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