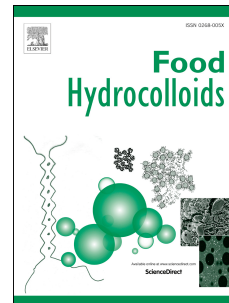


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Encapsulation and antioxidant activity of ascorbyl palmitate with normal and high amylose maize starch by spray drying

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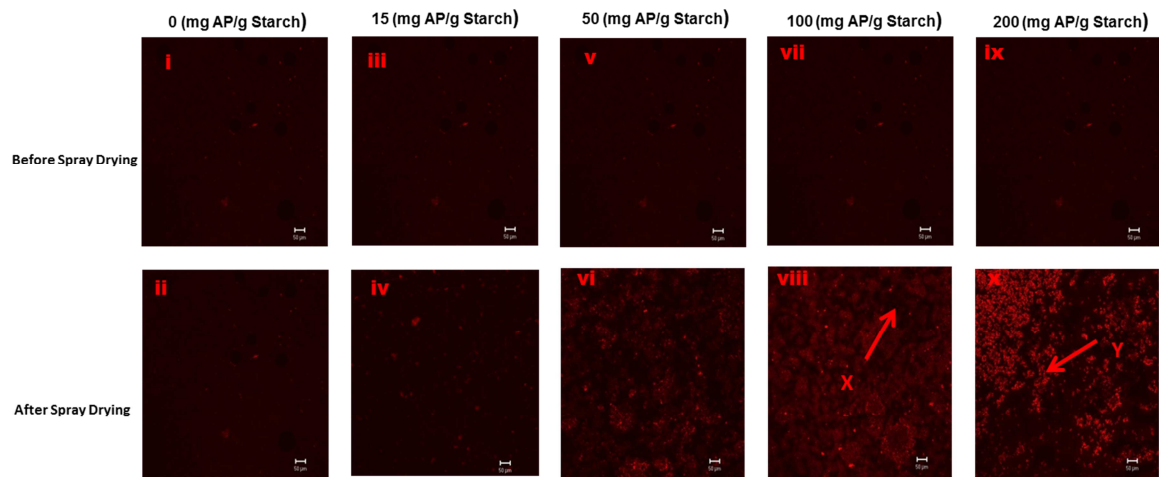


Figure 5A: CLSM images of normal maize starch washed with ethanol before and after spray drying with ascorbyl palmitate. AP is Ascorbyl palmitate, X is starch matrix, Y is trapped ascorbyl palmitate. Each bar- 20X

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