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Structure of starch-fatty acid complexes produced via hydrothermal treatment

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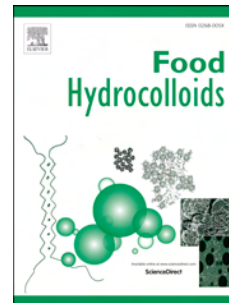
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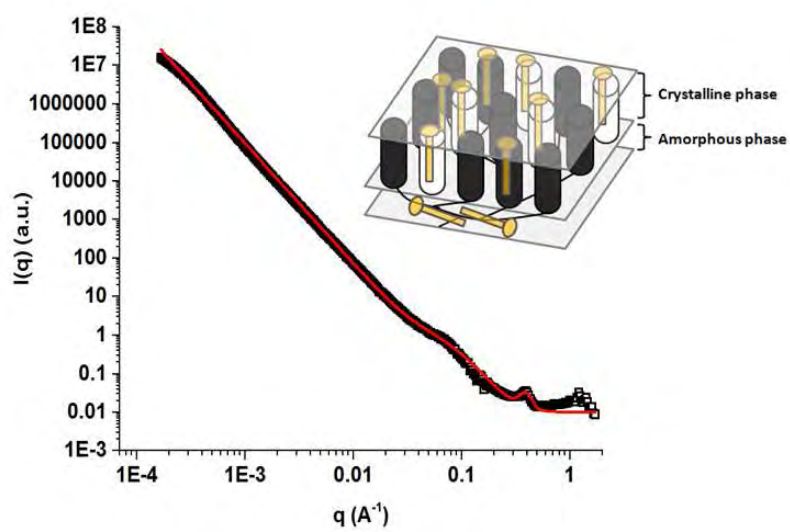


Figure Schematic representation of the lamellae-like structure of starch-fatty acid complexes.

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