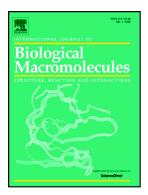
Accepted Manuscript

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PII:	S0141-8130(18)33099-X
DOI:	doi:10.1016/j.ijbiomac.2018.09.172
Reference:	BIOMAC 10607
To appear in:	International Journal of Biological Macromolecules
Received date:	22 June 2018
Revised date:	21 September 2018
Accepted date:	25 September 2018

Please cite this article as: Kiana Pourmohammadi, Elahe Abedi, Seyed Mohammad Bagher Hashemi, Luisa Torri , Effects of sucrose, isomalt and maltodextrin on microstructural, thermal, pasting and textural properties of wheat and cassava starch gel. Biomac (2018), doi:10.1016/j.ijbiomac.2018.09.172

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ACCEPTED MANUSCRIPT

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1

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