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The molecular structures of leached starch during rice cooking are controlled by thermodynamic effects, rather than kinetic effects

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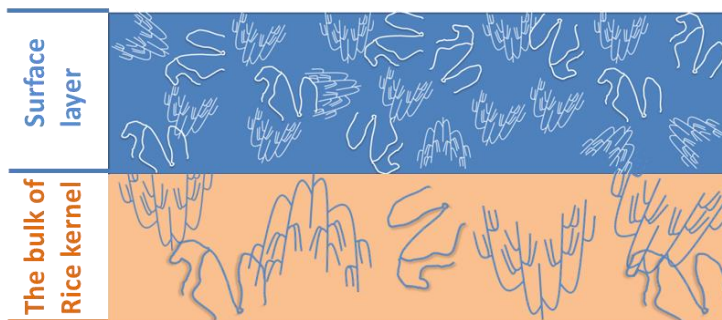
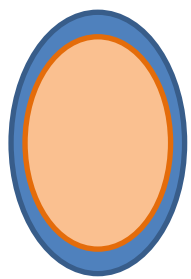
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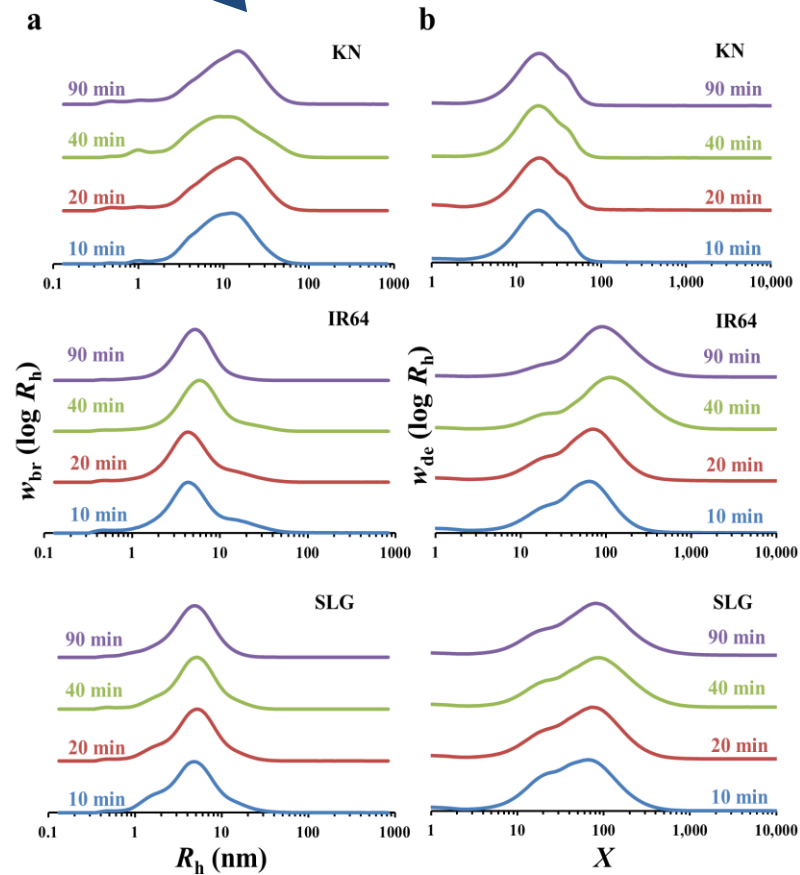
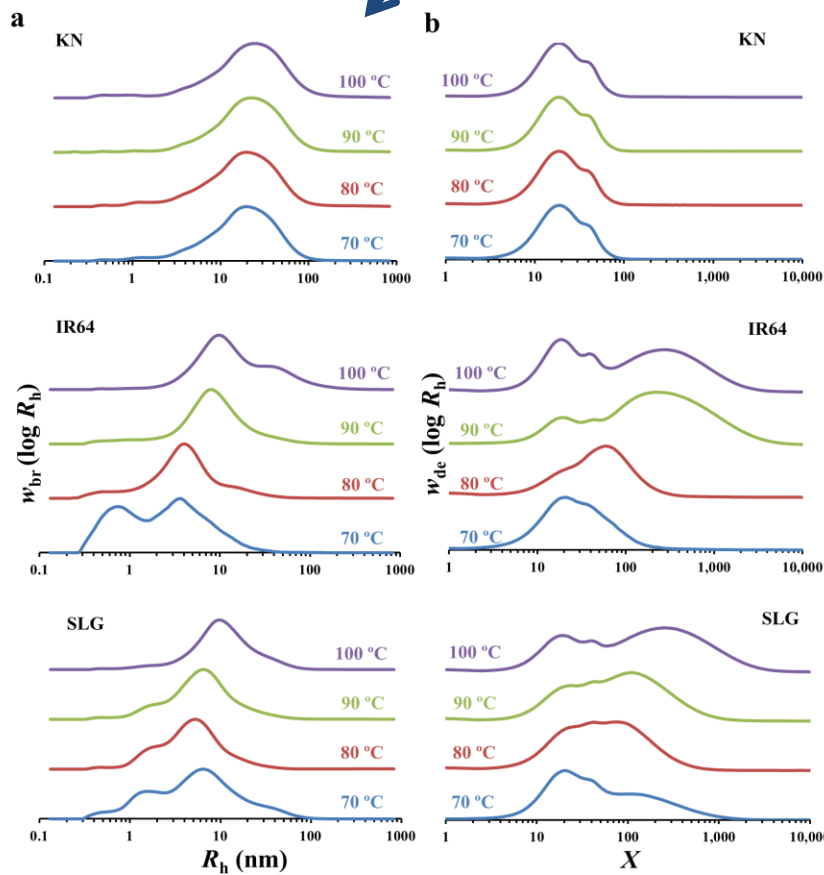
Cooked rice



Leached starch
(Ap + Am)

Thermodynamic

Kinetic



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