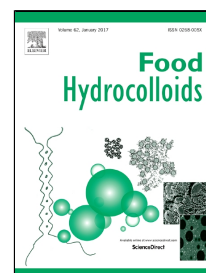


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Comparative Study on the Properties of Films Based on Red Rice (*Oryza glaberrima*) Flour and Starch

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Highlights

- Biodegradable films were prepared from red rice flour and its starch.
- The mechanical properties were improved with the addition of 10% red rice starch.
- The films had excellent activity in scavenging the DPPH radical.
- The RRF-RRS (9:1) film exhibited an interesting protective effect of sunflower oil and retarded its oxidation process.
- Potential application of red rice flour and its starch as biopolymers in active packaging films.

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