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# Effects of Adding Corn Oil and Soy Protein to Corn Starch on the Physicochemical and Digestive Properties of the Starch

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## Highlights

- The CO can reinforce while SP hinder the annealing phenomenon.
- CO decreased retrogradation of CS, whereas SP increased it.
- Addition of CO and/or SP decreased the content of rapidly digestible starch.
- SP played more impact on the digestibility of the ternary blends than CO.

## Abstract:

This study aimed to understand effects of adding corn oil (CO) and soy protein (SP) to corn starch on the physicochemical properties and digestive rates of annealed starch complex and mechanisms of interactions between corn starch (CS), CO and SP.

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