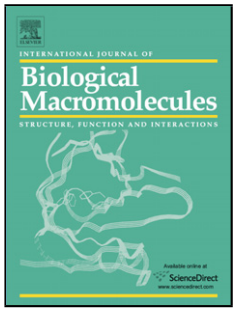

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Effect of growth period on the multi-scale structure and physicochemical properties of cassava starch

Xiaoyan Tan[a], Bi Gu[b], Xiaoxi Li[a], Caifeng Xie[b], Ling Chen[a,*], Binjia Zhang[c,**]

[a] *Ministry of Education Engineering Research Center of Starch & Protein Processing, Guangdong Province Key Laboratory for Green Processing of Natural Products and Product Safety, School of Food Science and Engineering, South China University of Technology, Guangzhou, Guangdong 510640, China*

[b] *College of Light Industrial and Food Engineering,Guangxi University, Nanning530004, China*

[c] *Laboratory of Environment Correlative Dietology (Ministry of Education), College of Food Science and Technology, Huazhong Agricultural University, Wuhan 430070, China*

[*] Corresponding author. *Email:* felchen@scut.edu.cn (L. Chen)

[**] Corresponding author. *Email:* zhangbj@mail.hzau.edu.cn (B. Zhang)

Highlights

- South China 5 (SC5) cassava starches with various growth periods were evaluated
- Growth time led to slight changes in lamellar and crystalline structures
- Pasting behaviors of SC5 starches were apparently altered by growth time
- 9 months growth time was the turning point for cassava starch properties