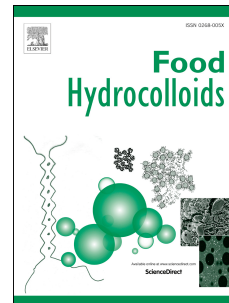


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Physicochemical properties of waxy corn starch after three-stage modification

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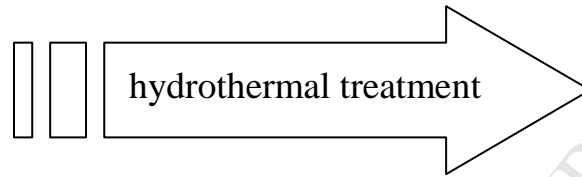
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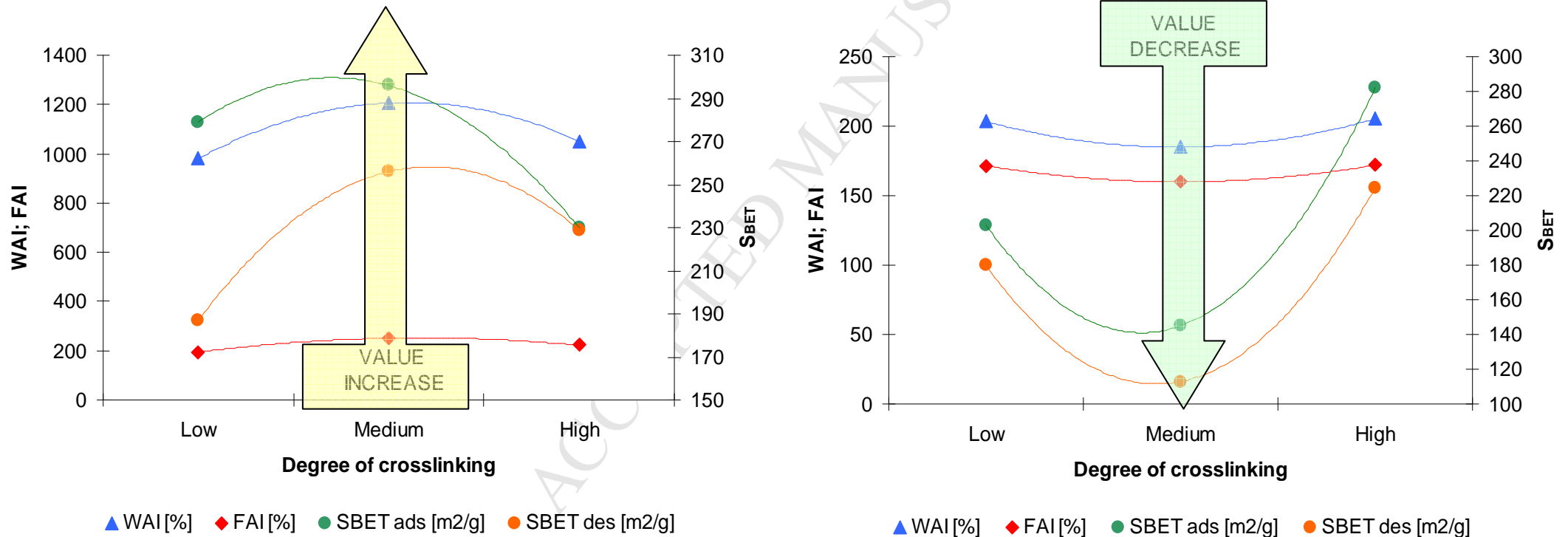
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RESISTAMYL
(Cook-up)



MERIGEL
(Pre-gelatinisation)



Influence the degree of cross-linking on selected physicochemical properties of modified starch.

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