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Effect of gum arabic on freeze-thaw stability, pasting and rheological properties of tapioca starch and its derivatives

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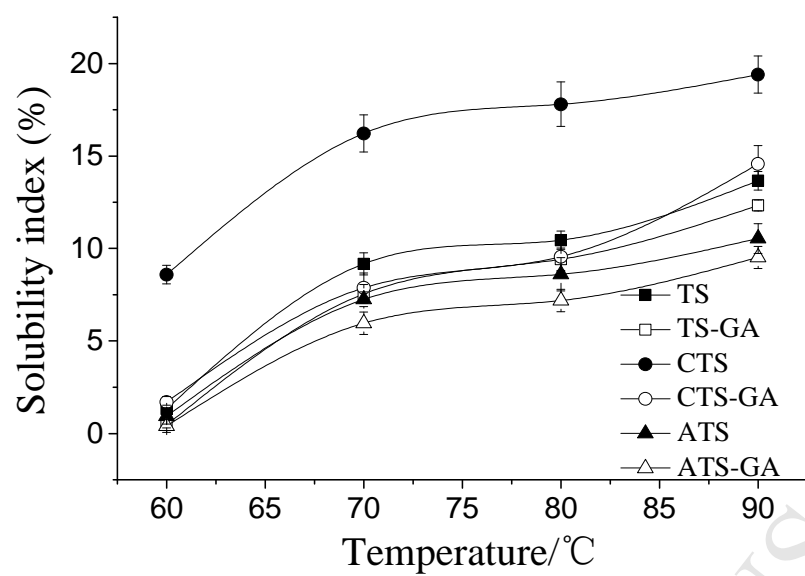
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