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Microwave absorption capacity of rice flour. Impact of the radiation on rice flour microstructure, thermal and viscometric properties

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**Highlights**

- The microwave treatment combined hydro-thermal and dry-thermal treatment processes
- Microwaves changed flour particles morphology and increased starch crystallinity
- The pasting and gelatinization temperatures increased with microwave irradiation
- The viscometric profiles were significantly lower in treated flours
- The paste stability increased and amylose retrogradation decreased with treatment

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