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Rheological and thermal properties in relation to molecular structure of New Zealand sweetpotato starch

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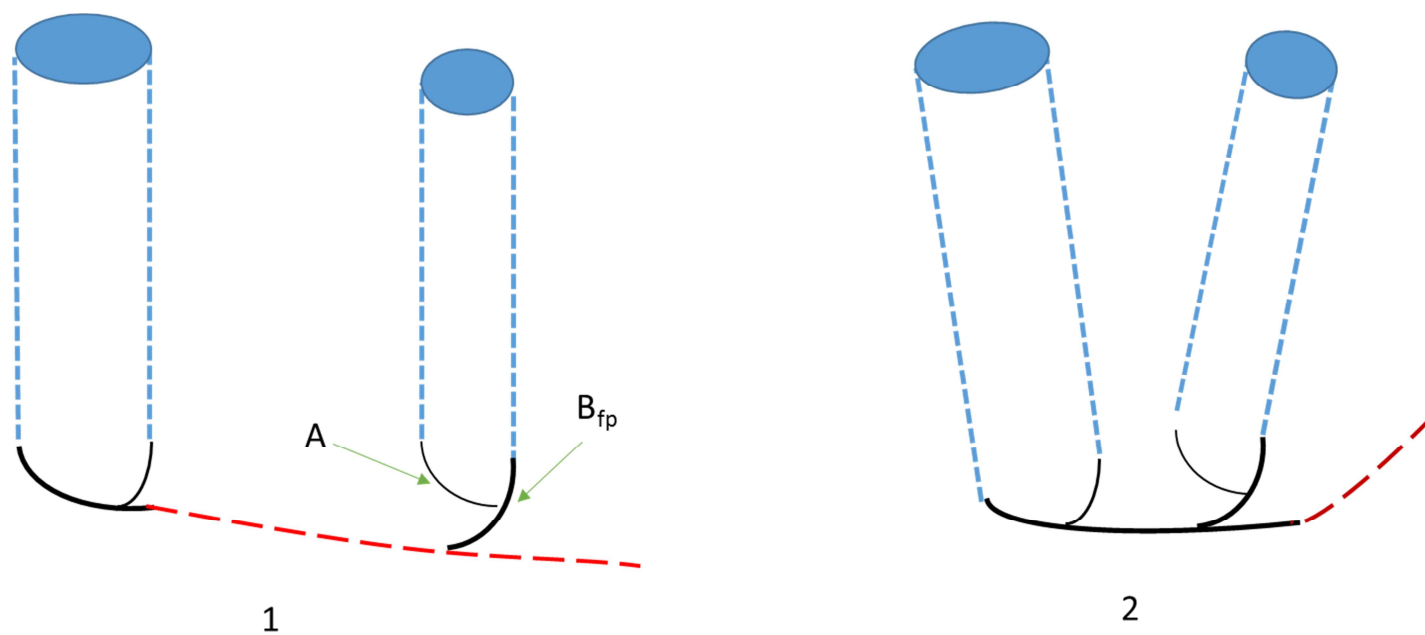
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Possible influence of internal chain composition of amylopectin on packing of double helices in starch granules. (1) Double helices are better aligned in parallel way, (2) double helices are less aligned in parallel way

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