

Accepted Manuscript

Effect of heat-moisture treatment on the physicochemical properties and in vitro digestibility of the starch-guar complex of maize starch with varying amylose content

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PII: S0268-005X(17)31733-2

DOI: [10.1016/j.foodhyd.2018.04.038](https://doi.org/10.1016/j.foodhyd.2018.04.038)

Reference: FOOHYD 4405

To appear in: *Food Hydrocolloids*

Received Date: 12 October 2017

Revised Date: 2 April 2018

Accepted Date: 23 April 2018

Please cite this article as: Xie, H., Gao, J., Xiong, X., Gao, Q., Effect of heat-moisture treatment on the physicochemical properties and in vitro digestibility of the starch-guar complex of maize starch with varying amylose content, *Food Hydrocolloids* (2018), doi: 10.1016/j.foodhyd.2018.04.038.

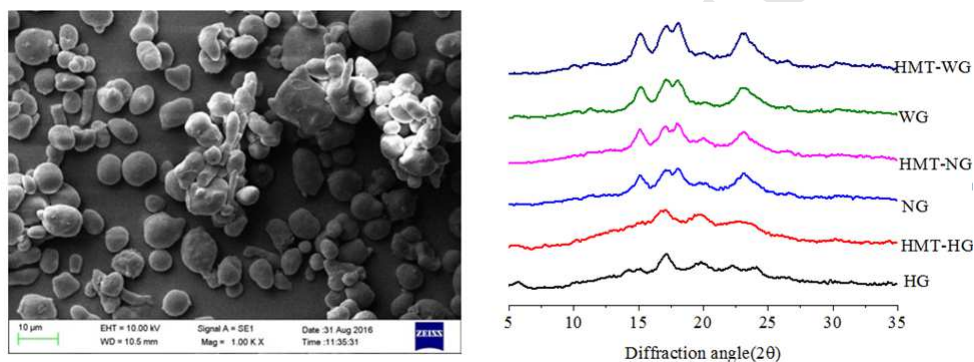
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Scanning electron micrograph of HG and XRD pattern of the samples

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