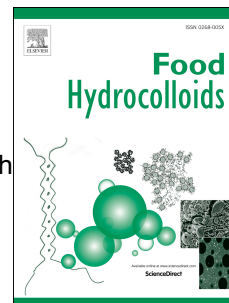


Accepted Manuscript

Effects of sugars and sugar alcohols on the gelatinization temperature of wheat starch

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PII: S0268-005X(18)30427-2

DOI: [10.1016/j.foodhyd.2018.06.035](https://doi.org/10.1016/j.foodhyd.2018.06.035)

Reference: FOOHYD 4512

To appear in: *Food Hydrocolloids*

Received Date: 8 March 2018

Revised Date: 13 June 2018

Accepted Date: 19 June 2018

Please cite this article as: Allan, M.C., Rajwa, B., Mauer, L.J., Effects of sugars and sugar alcohols on the gelatinization temperature of wheat starch, *Food Hydrocolloids* (2018), doi: 10.1016/j.foodhyd.2018.06.035.

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In the presence of sweeteners, starch T_{gel} increased as...

Starch-sweetener intermolecular interactions increased

Number of equatorial and exocyclic hydroxyl groups increased

$$R^2=0.88$$

Sweetener solution viscosity increased

$$R^2=0.87$$

Sweetener concentration increased

$$R^2=0.76$$

Water activity decreased

$$R^2=0.45$$

Dry T_g of sweetener increased

$$R^2=0.34$$

... and T_{gel} could be predicted within 1.6%

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