

# Accepted Manuscript

New insight into the determination of amylose content for maize starches through digital image analysis

Tingting Kou, Huiping Xia, Qunyu Gao



PII: S0268-005X(18)30111-5

DOI: [10.1016/j.foodhyd.2018.05.015](https://doi.org/10.1016/j.foodhyd.2018.05.015)

Reference: FOOHYD 4433

To appear in: *Food Hydrocolloids*


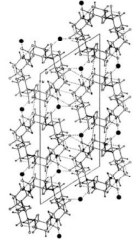
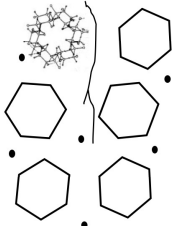
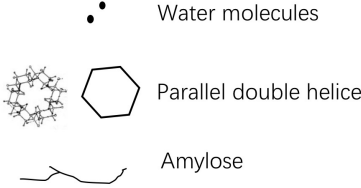


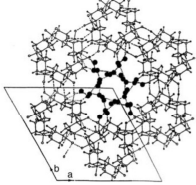
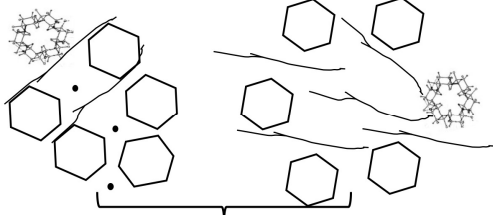

Received Date: 18 January 2018

Revised Date: 7 May 2018

Accepted Date: 8 May 2018

Please cite this article as: Kou, T., Xia, H., Gao, Q., New insight into the determination of amylose content for maize starches through digital image analysis, *Food Hydrocolloids* (2018), doi: 10.1016/j.foodhyd.2018.05.015.

This is a PDF file of an unedited manuscript that has been accepted for publication. As a service to our customers we are providing this early version of the manuscript. The manuscript will undergo copyediting, typesetting, and review of the resulting proof before it is published in its final form. Please note that during the production process errors may be discovered which could affect the content, and all legal disclaimers that apply to the journal pertain.

<p>Starch type</p> <p>A</p>  <p>Waxy/normal maize</p>	<p>Perfect crystal for Waxy type</p>  <p>A type crystal</p>	<p>Small destruction caused by amylose</p>  <p>Normal type</p>	 <p>Water molecules</p> <p>Parallel double helices</p> <p>Amylose</p>	 <p>High IOD</p>
<p>B</p>  <p>High amylose maize</p>	 <p>B type crystal</p>	<p>Greater destruction caused by amylose</p>  <p>High amylose type</p>	 <p>Low IOD</p>	

ACCEPTED MANUSCRIPT

Download English Version:

<https://daneshyari.com/en/article/6985630>

Download Persian Version:

<https://daneshyari.com/article/6985630>

[Daneshyari.com](https://daneshyari.com)