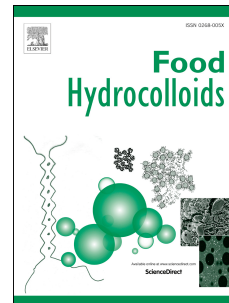


# Accepted Manuscript

Addition of galactomannans and citric acid in corn starch processed by extrusion:  
Retrogradation and resistant starch studies

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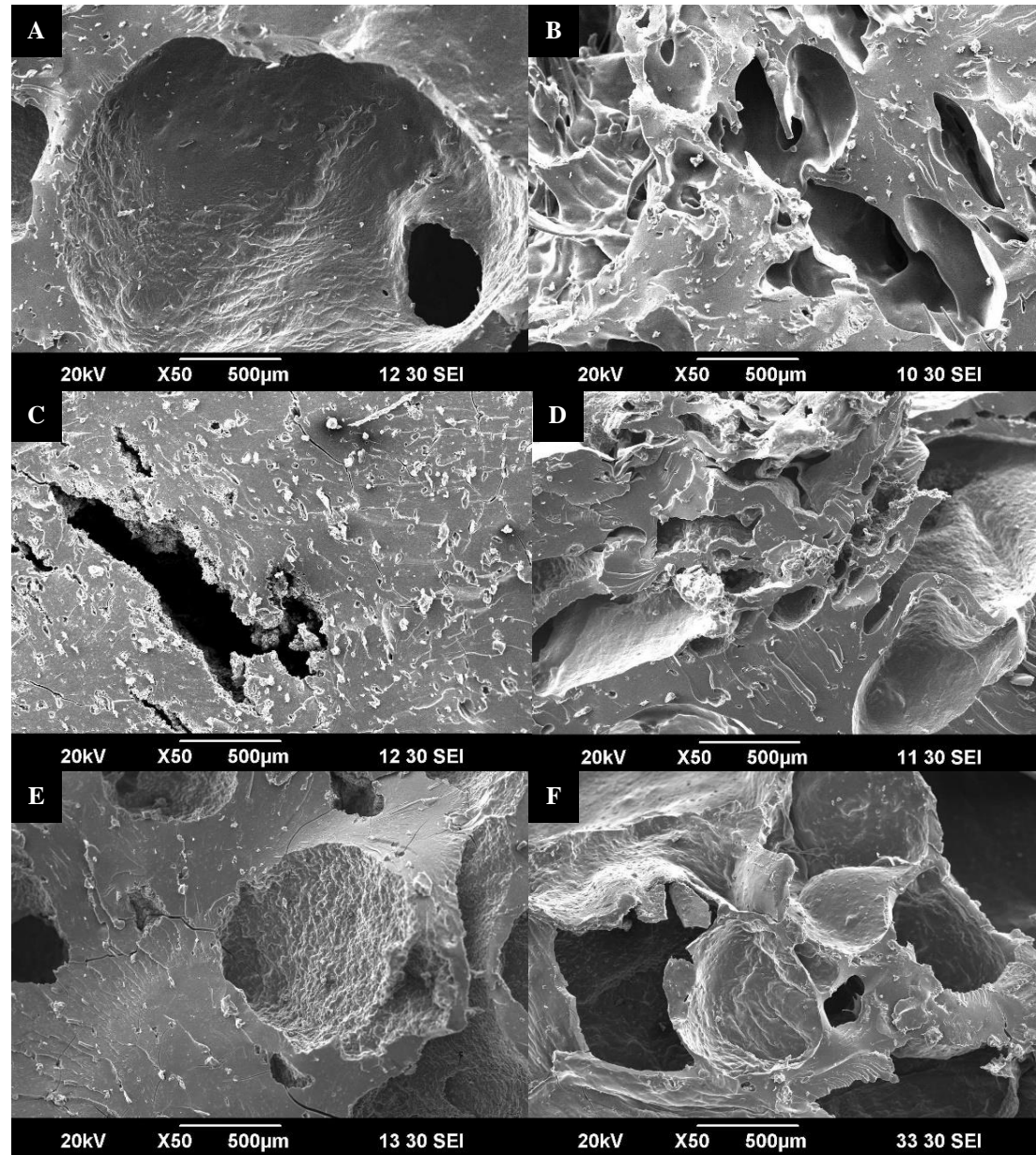
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