

Accepted Manuscript

Incidence of milling energy on dry-milling attributes of rice starch modified by planetary ball milling

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PII: S0268-005X(17)32164-1

DOI: [10.1016/j.foodhyd.2018.03.051](https://doi.org/10.1016/j.foodhyd.2018.03.051)

Reference: FOOHYD 4362

To appear in: *Food Hydrocolloids*

Received Date: 29 December 2017

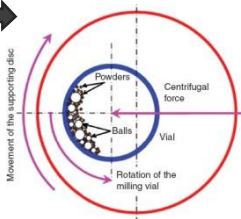
Revised Date: 8 February 2018

Accepted Date: 29 March 2018

Please cite this article as: González, L.C., Loubes, Marí.A., Tolaba, M.P., Incidence of milling energy on dry-milling attributes of rice starch modified by planetary ball milling, *Food Hydrocolloids* (2018), doi: 10.1016/j.foodhyd.2018.03.051.

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Native rice starch



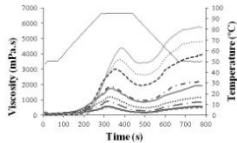
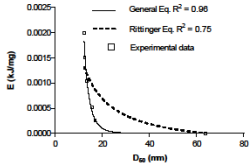
Dry milling

PLANETARY BALL MILL

Modified rice starch

Structural characteristics

Functional properties



Legend for Viscosity (mPa.s):
 — 0.5g — 0.26 g — 0.52 g — 1.04 g — 1.58 g
 — 1.99 g — 2.63 g — 3.36 g — 4.08 g — 7(°C)

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