## **Accepted Manuscript**

Molecular structure of Maori potato starch

Fan Zhu, Chenyang Hao

PII: S0268-005X(17)31922-7

DOI: 10.1016/j.foodhyd.2018.02.004

Reference: FOOHYD 4263

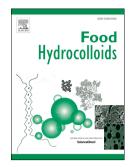
To appear in: Food Hydrocolloids

Received Date: 14 November 2017 Revised Date: 10 January 2018

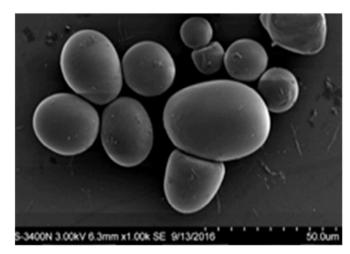
Accepted Date: 6 February 2018

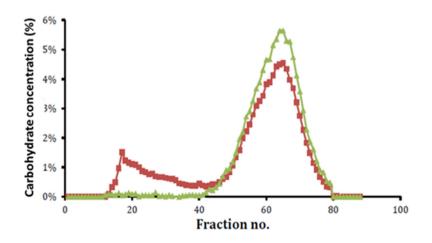
Please cite this article as: Zhu, F., Hao, C., Molecular structure of Maori potato starch, *Food Hydrocolloids* (2018), doi: 10.1016/j.foodhyd.2018.02.004.

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.









Maori potato tuber

Starch granules under SEM

GPC of debranched starch (red line) and isolated amylopectin (green line)

## Download English Version:

## https://daneshyari.com/en/article/6985861

Download Persian Version:

https://daneshyari.com/article/6985861

<u>Daneshyari.com</u>