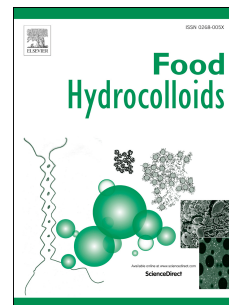


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Physicochemical properties of partially debranched waxy rice starch

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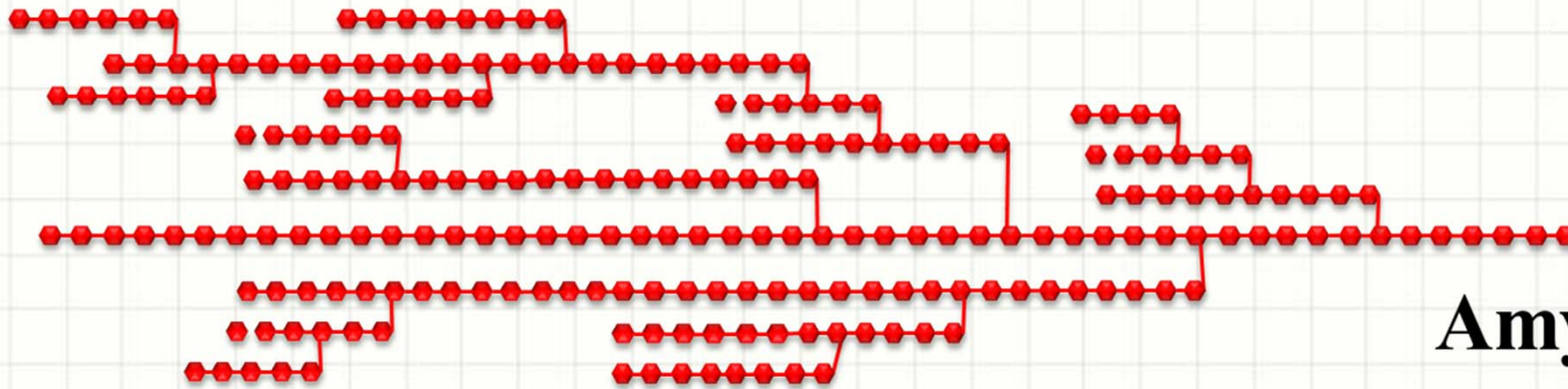
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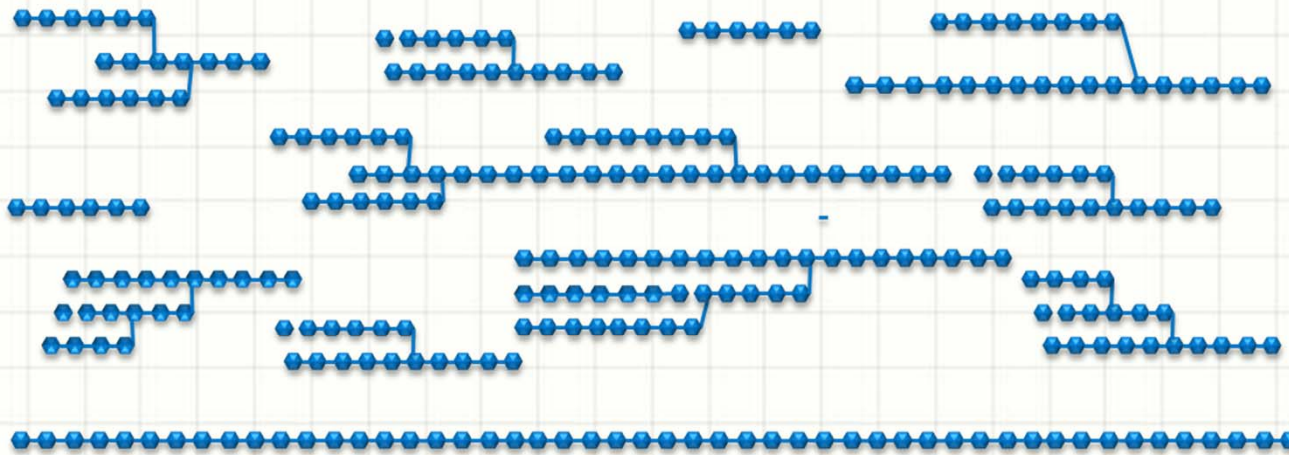
Debranched waxy rice starch



Amylopectin



**Debranching
(Pullulanase)**



**Partially
debranched starches
(PDRSs)**

“Physicochemical properties of PDRSs were influenced by degree of debranching”

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