

# Accepted Manuscript

Structural effects of microalgae additives on the starch gelatinisation process

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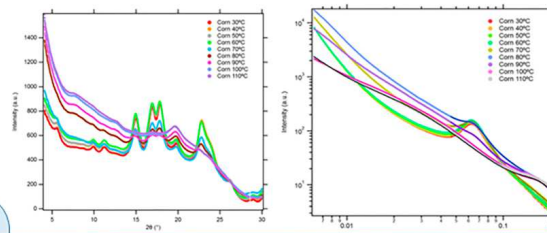
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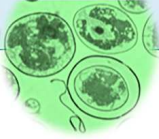
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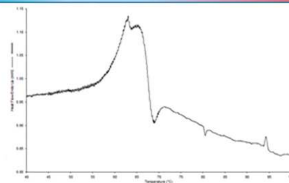
T-resolved  
WAXS - SAXS

STARCH  
+  
MICROALGAE



**GELATINIZATION PROCESS**

Impact on  
starch granule  
multi-scale  
structure



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