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Structure and rheological characterization of konjac glucomannan octenyl succinate (KGOS)

Geng Zhong, Fan-Bing Meng, Yun-Cheng Li, Da-Yu Liu, Xiao-Qiang Guo, Lian-Ji Zheng

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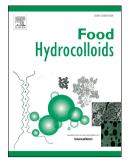
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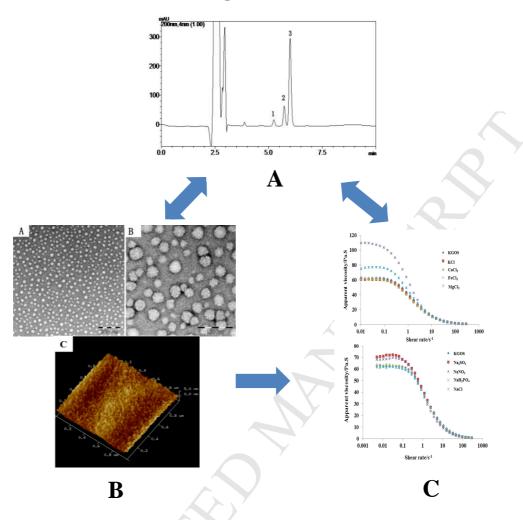
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Graphical abstract

First, in light of the special structure of KGOS, its extent of reaction cannot be detected by infrared spectroscopy, titration, elemental analysis or nuclear magnetic resonance methods, so we established the HPLC method (A), which proved to be suitable from the test results. The method also provides convenience and a basis for future research into KGOS. The existence of molecular agglomeration was verified by transmission electron microscopy and atomic force microscopy (B). Finally, the micro-properties of KGOS were analyzed by using macro-rheological methods (C).

In short, this paper studied the other characteristics of the novel modified polymer polysaccharide, konjac glucomannan octenyl succinate (KGOS). We believe

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