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Effect of a dual modification by hydroxypropylation and acid hydrolysis on the structure and rheological properties of potato starch

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Highlights

- Dual-modified potato starch was prepared by acid hydrolysis and hydroxypropylation.
- Rheological analysis revealed various moduli and gelation temperatures.
- Medium molecular weight and low hydroxypropylation led to superior gelling ability.
- Dual-modified starch may be applied in the food and pharmaceutical industries.

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