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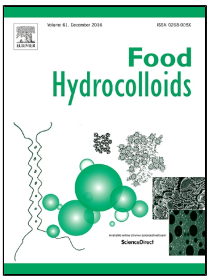

Investigation on the influence of pectin structures on the pasting properties of rice starch by multiple regression

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Investigation on the influence of pectin structures on the pasting properties of rice starch by multiple regression

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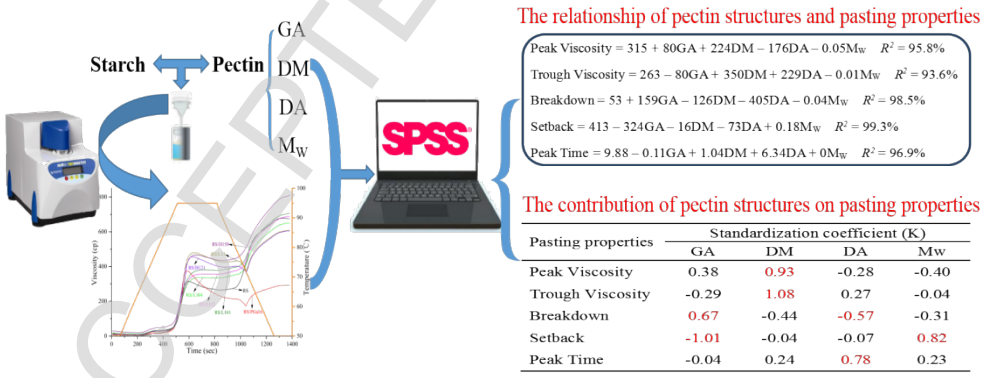
Graphical abstract:



Pasting properties	Standardization coefficient (K)			
	GA	DM	DA	Mw
Peak Viscosity	0.38	0.93	-0.28	-0.40
Trough Viscosity	-0.29	1.08	0.27	-0.04
Breakdown	0.67	-0.44	-0.57	-0.31
Setback	-1.01	-0.04	-0.07	0.82
Peak Time	-0.04	0.24	0.78	0.23