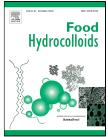
## Accepted Manuscript

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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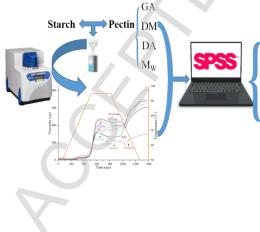
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Graphical abstract:



The relationship of pectin structures and pasting properties

 $Peak Viscosity = 315 + 80GA + 224DM - 176DA - 0.05M_W \quad R^2 = 95.8\% \\ Trough Viscosity = 263 - 80GA + 350DM + 229DA - 0.01M_W \quad R^2 = 93.6\% \\ Breakdown = 53 + 159GA - 126DM - 405DA - 0.04M_W \quad R^2 = 98.5\% \\ Setback = 413 - 324GA - 16DM - 73DA + 0.18M_W \quad R^2 = 99.3\% \\ Peak Time = 9.88 - 0.11GA + 1.04DM + 6.34DA + 0M_W \quad R^2 = 96.9\% \\$ 

The contribution of pectin structures on pasting properties

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

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