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Effects of corn fiber gum with different molecular weights on the gelatinization behaviors of corn and wheat starch

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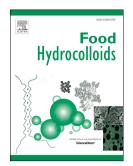
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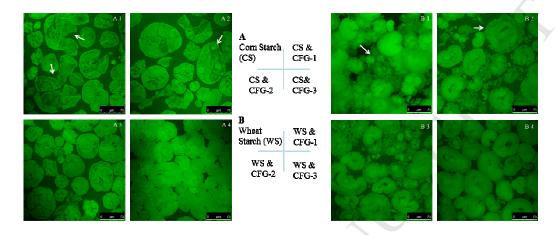


5% Starch suspension

0.5% Corn fiber gum (CFG)







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