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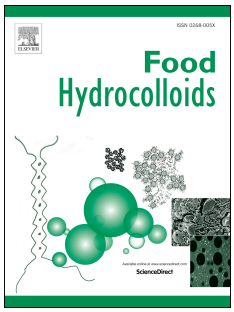

Effect of different dielectric drying methods on the physic-chemical properties of a starch–water model system

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Effect of different dielectric drying methods on the physic-chemical properties of a starch–water model system

Hao Jiang[a], Min Zhang[a,b*], Zhongxiang Fang[c] and Arun.S. Mujumdara[a,d]

[a] State Key Laboratory of Food Science and Technology, Jiangnan University, 214122 Wuxi, Jiangsu, China

[b] School of Food Science and Technology, Jiangnan University, 214122, Wuxi, Jiangsu, China

[c] School of Public Health, Curtin Health Innovation Research Institute, International Institute of Agri-Food Security, Curtin University, Bentley, Australia

[d] Department of Bioresource Engineering, Macdonald Campus, McGill University, Ste. Anne de Bellevue, Québec, H9X 3V9, Canada

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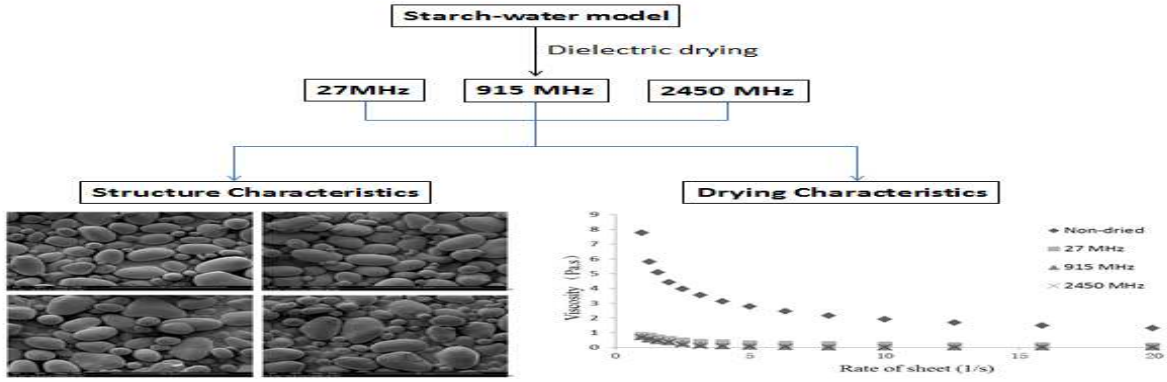

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