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Authors: Jasim Ahmed, Linu Thomas, Yasir Ali Arfat, Antony Joseph



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# Rheological, structural and functional properties of high-pressure treated quinoa starch in dispersions

Jasim Ahmed\*, Linu Thomas, Yasir Ali Arfat and Antony Joseph

Food and Nutrition Program

Environment & Life Sciences Research Center

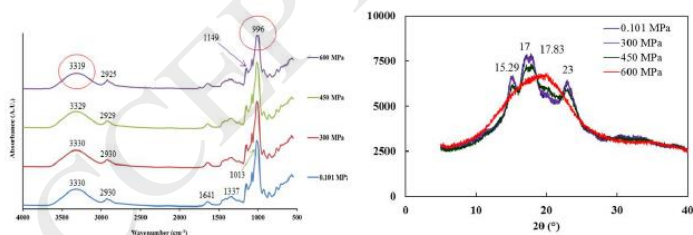
Kuwait Institute for Scientific Research, P.O. Box 24885

Safat-13109, Kuwait

\*To whom correspondence should be addressed.

E-mail: jahmed@kISR.edu.kw; jahmed2k@yahoo.com

## Graphical abstract



## Highlights

- Quinoa starch dispersions were high-pressure treated.
- The threshold gelatinization pressure for quinoa starch was 600 MPa.

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