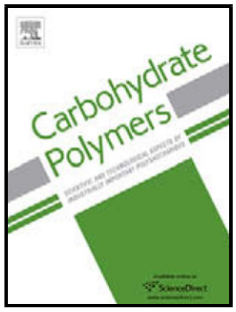

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Rheological, structural and functional properties of high-pressure treated quinoa starch in dispersions

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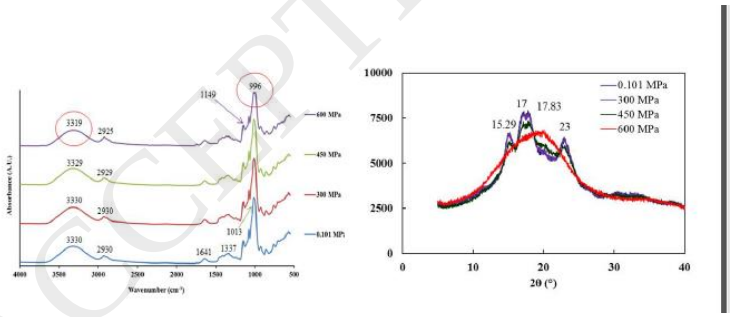
Graphical abstract



Highlights

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