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Authors: Y.V. García-Tejeda, E.J. Leal-Castañeda, V. Espinosa-Solis, V. Barrera-Figueroa



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Synthesis and characterization of rice starch laurate as food-grade emulsifier for canola oil-in-water emulsions

Y. V. García-Tejeda^{a*}, E.J. Leal-Castañeda^a, V. Espinosa-Solis^b, V. Barrera-Figueroa^c

^a*Instituto Politécnico Nacional, ENCB, Departamento de Ingeniería Bioquímica, Av. Wilfrido Massieu Esq. Cda. Miguel Stampa s/n, Gustavo A. Madero, Ciudad de México, C.P. 07738.*

E-mail address: yuniaveronica@hotmail.com; clarissa_10@hotmail.com

^b*Universidad Autónoma de San Luis Potosí, Coordinación Académica Región Huasteca Sur de la UASLP, km 5, carretera Tamazuchale-San Martín, 79960, Tamazuchale, S.L.P. México.*

E-mail address: vicenteuaslp@hotmail.com

^c*Instituto Politécnico Nacional, Sección de Estudios de Posgrado e Investigación, UPIITA. Avenida Instituto Politécnico Nacional No. 2580, Col Barrio la Laguna Ticomán, Gustavo A. Madero, Ciudad de México, C.P. 07340. E-mail address: vbarreraf@ipn.mx*

***Corresponding author:**

Yunia Verónica García Tejeda ('Present address')

E-mail address: yuniaveronica@hotmail.com

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Highlights:

- Starch laurate was prepared by esterification of hydrolyzed rice starch with lauroyl chloride.
- Lauroylation decreased the SDS and RS contents of hydrolyzed rice starch.
- O/W emulsions were prepared using hydrolyzed rice starch and rice starch laurate as stabilizers.
- An emulsion with higher stability may be prepared with rice starch laurate.

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