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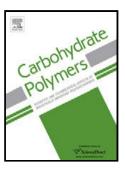
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Synthesis and characterization of rice starch laurate as food-grade emulsifier for canola

oil-in-water emulsions

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commercial, or not-for-profit sectors.

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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