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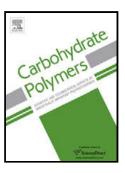
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Highlights

- Starch microspheres (SMs) were prepared at 4 °C and 30 °C for 1, 6, 12 and 24 h.
- Rate of crosslinking at 30 °C was considerably higher than that at 4 °C.
- SMs prepared at 30 °C had more compact structure than SMs prepared at 4 °C.
- SMs incubated for 1 h contained many pores around the particle core.
- SMs were stable under acidic and basic pH, but partially hydrolyzed by α -amylase.

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