

Accepted Manuscript

Title: Effects of crosslinking temperature and time on microstructure and stability of cassava starch microspheres

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PII: S0144-8617(15)00746-8
DOI: <http://dx.doi.org/doi:10.1016/j.carbpol.2015.08.005>
Reference: CARP 10208

To appear in:

Received date: 7-4-2015
Revised date: 6-7-2015
Accepted date: 4-8-2015

Please cite this article as: Pucha-arnon, S., Jirananthakul, W., and Uttapap, D., Effects of crosslinking temperature and time on microstructure and stability of cassava starch microspheres, *Carbohydrate Polymers* (2015), <http://dx.doi.org/10.1016/j.carbpol.2015.08.005>

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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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