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Functional properties and utilization of *Artocarpus heterophyllus* Lam seed starch from new species in China

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Highlights

- Jackfruit starch is potential to become functional foods with high amylose content.
- Jackfruit starches were classified to three groups by their functional properties.
- M8 and ZZ could be used as food thickening or gelling agents.
- M2, M3 and M4 are suitable for glutinous food.
- X11, X4, X3 and X2 could be fillings in confectionery or weaning foods.
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