Accepted Manuscript

Nutritional property of starch in a whole-grain-like structural form

Kaiyun Luo, Genyi Zhang

PII:	S0733-5210(17)30547-7
DOI:	10.1016/j.jcs.2017.09.006
Reference:	YJCRS 2443
To appear in:	Journal of Cereal Science
Received Date:	25 July 2017
Revised Date:	07 September 2017
Accepted Date:	13 September 2017



Please cite this article as: Kaiyun Luo, Genyi Zhang, Nutritional property of starch in a whole-grainlike structural form, *Journal of Cereal Science* (2017), doi: 10.1016/j.jcs.2017.09.006

This is a PDF file of an unedited manuscript that has been accepted for publication. As a service to our customers we are providing this early version of the manuscript. The manuscript will undergo copyediting, typesetting, and review of the resulting proof before it is published in its final form. Please note that during the production process errors may be discovered which could affect the content, and all legal disclaimers that apply to the journal pertain.

Highlight:

- The whole grain-like structural form starch (WGLSF-starch) as whole grain model.
- A platform to study the nutritional property of whole grain starch was established.
- WGLSF-starch had a high content of slowly digestible starch.
- WGLSF-starch, compared to physical mixture, reduced the postprandial glycaemia.

Download English Version:

https://daneshyari.com/en/article/8881459

Download Persian Version:

https://daneshyari.com/article/8881459

Daneshyari.com