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## Microscopy of starch: evidence of a new level of granule organization

DOI: 10.1016/s0144-8617(97)00008-8  
Carbohydrate Polymers, 1997, 32, 177-191.

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**Version:** 2024-04-25

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807	Multimodal CARS microscopy of structured carbohydrate biopolymers. <b>2010</b> , 1, 1347		
806	AFM in studies of thermoplastic starches during ageing. <i>Carbohydrate Polymers</i> , <b>1998</b> , 37, 7-12	10.3	28
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270	Resistant Starch in Food. <b>2017</b> , 1-33	0

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221	Gluten-starch interactions in wheat gluten during carboxylic acid deamidation upon hydrothermal treatment. <b>2019</b> , 283, 111-122		11
220	Resistant Starch in Food. <b>2019</b> , 815-846		9
219	Starch. <b>2019</b> , 29-40		1
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217	Mashing. <b>2019</b> , 121-142		
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215	An overview of biopolymer nanostructures for encapsulation of food ingredients. <b>2019</b> , 1-35		5
214	Nanostructures of starch for encapsulation of food ingredients. <b>2019</b> , 419-462		5
213	Nano-helices of amylose for encapsulation of food ingredients. <b>2019</b> , 463-491		3
212	Size Controlled Preparation of Starch Nanoparticles from Wheat through Precipitation at Low Temperature. <b>2019</b> , 56, 131-141		2
211	Comparison of Different Polarization Sensitive Second Harmonic Generation Imaging Techniques. <b>2019</b> , 2,		1
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208	On the Use of Starch in Emulsion Polymerizations. <b>2019</b> , 7, 140		16
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