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Variation in crystalline type with amylose content in maize starch granules: an X-ray powder diffraction study

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628 627 626	Preparation and Characterization of Three Different Derivatized Potato Starches. 2013, 21, 395-404 Starch: Major Sources, Properties and Applications as Thermoplastic Materials. 2013, 129-152 A new method for the continuous production of single dosed controlled release matrix systems based on hot-melt extruded starch: analysis of relevant process parameters and implementation of an in-process control. 2013, 84, 156-71 Morphology and structural properties of high-amylose rice starch residues hydrolysed by	10.3	14 6 18
628 627 626	Preparation and Characterization of Three Different Derivatized Potato Starches. 2013, 21, 395-404 Starch: Major Sources, Properties and Applications as Thermoplastic Materials. 2013, 129-152 A new method for the continuous production of single dosed controlled release matrix systems based on hot-melt extruded starch: analysis of relevant process parameters and implementation of an in-process control. 2013, 84, 156-71 Morphology and structural properties of high-amylose rice starch residues hydrolysed by amyloglucosidase. 2013, 138, 2089-98 Formation of resistant corn starches induced by gamma-irradiation. <i>Carbohydrate Polymers</i> , 2013,	10.3	14 6 18
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