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Composition, molecular structure, and physicochemical properties of tuber and root starches: a review

DOI: 10.1016/s0144-8617(00)00260-5
Carbohydrate Polymers, 2001, 45, 253-267.

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950	Visualisation of starch granule morphologies using confocal scanning laser microscopy (CSLM). 2002 , 82, 1528-1536		109
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946	X-ray scattering study on potato (<i>Solanum tuberosum</i> L.) cultivars during winter storage. <i>Carbohydrate Polymers</i> , 2003 , 54, 499-507	10.3	7
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