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Some properties of potatoes and their starches II.
Morphological, thermal and rheological properties of starches

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#	Paper	IF	Citations
173	Morphological, thermal and rheological properties of starches from different botanical sources. <i>Food Chemistry</i> , 2003 , 81, 219-231	8.5	1110
172	Physicochemical, rheological and cookie making properties of corn and potato flours. <i>Food Chemistry</i> , 2003 , 83, 387-393	8.5	83
171	Physical Basis for Separation of Rice Starch using Various Density Gradient Systems and its Effect on Starch Recovery, Purity, and Pasting Properties. <i>Starch/Staerke</i> , 2003 , 55, 450-456	2.3	8
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168	Morphological, thermal, rheological and retrogradation properties of potato starch fractions varying in granule size. <i>Journal of the Science of Food and Agriculture</i> , 2004 , 84, 1241-1252	4.3	153
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