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Characters of rice starch gel modified by gellan, carrageenan, and glucomannan: A texture profile analysis study

DOI: 10.1016/j.carbpol.2006.12.025 Carbohydrate Polymers, 2007, 69, 411-418.

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206	Effects of cellulose derivatives and carrageenans on the pasting, paste, and gel properties of rice starches. <i>Carbohydrate Polymers</i> , <b>2008</b> , 73, 417-426	10.3	72
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