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Molecular disassembly of starch granules during gelatinization and its effect on starch digestibility: a review

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397	Correlated changes in structure and viscosity during gelatinization and gelation of tapioca starch granules. 2014 , 1, 418-28		12
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395	Mechanical properties and delivery of drug/probiotics from starch and non-starch based novel bigels: A comparative study. <i>Starch/Staerke</i> , 2014 , 66, 865-879	2.3	23
394	Structure, Physicochemical Properties, Modifications, and Uses of Sorghum Starch. 2014 , 13, 597-610		64
393	Starch-based nanocomposites: a comparative performance study of cellulose whiskers and starch nanoparticles. <i>Carbohydrate Polymers</i> , 2014 , 106, 432-9	10.3	60
392	Properties of starch from potatoes differing in glycemic index. <i>Food and Function</i> , 2014 , 5, 2509-15	6.1	26
391	Alkali-induced changes in functional properties and in vitro digestibility of wheat starch: the role of surface proteins and lipids. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 3636-43	5.7	111
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