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Yukihiro Michiwaki, Tetsu Kamiya, Takahiro Kikuchi, Yoshio Toyama, Megumi Takai, Keigo Hanyu, Motoki Inoue, Nobutaka Yahiro and Seiichi Koshizuka

Although the Newtonian fluid particles change their shear rate with time, the most frequent shear rate is approximately 100 [1/s]. Particle having the most frequent shear rate are quite a few about 100 in number. Consequently, the frequency distribution of the shear rate is constantly wide. In the non-Newtonian fluid, the frequency distribution has a sharp peak, approximately 75 [1/s] of shear rate, where more than 200 particles gather. Consequently, the frequency distribution spreads to an area narrower than that of the Newtonian fluid.

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Causal relations among starch chain-length distributions, short-term retrogradation and cooked rice texture

Cheng Li, Ji-Xun Luo, Chang-Quan Zhang and Wen-Wen Yu

Rice starches with a higher amylose content, relatively less amount of amylose with short and long chains, while relatively more amylopectin with medium and long chains have a faster short-term retrogradation rate, resulting in a harder but less sticky texture of cooked rice. Furthermore, rice starches with more amylopectin medium chains and relatively less amylopectin short chains could result in a less sticky texture of cooked rice.

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Combination of parallel and sequential digestion kinetics reveals the nature of digestive characteristics of short-term retrograded rice starches

Cheng Li and Yiming Hu

The number of digestible fractions is determined by the amylose content and starch molecular size; for the starches with two digestible fractions, a relatively larger amylose molecules, higher amount of amylose short and medium chains, shorter amylose medium chains, as well as longer amylopectin medium chains would result in a slower digestion rate for both the fast- and slow-digestible starch fraction.

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Viviane Patrícia Romani, Bradley Olsen, Magno Pinto Collares, Juan Rodrigo Meireles Oliveira, Carlos Prentice and Vilásia Guimarães Martins

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Nan Luo, Aiqian Ye, Frances M. Wolber and Harjinder Singh
