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When the wall material was composed by OSA-starch only, the carbonyl group distributed almost equally in the powder, which showed a porous matrix. After small amount of sucrose addition into the formula, the sucrose was stack in the free volume of the wall material matrix, which may not change the carbonyl group in the powder. With the sucrose ratio continually increased, there were phase separation occurred that the sucrose phase showed at the outer part of the powder, inducing significant changing of carbonyl group distribution.

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