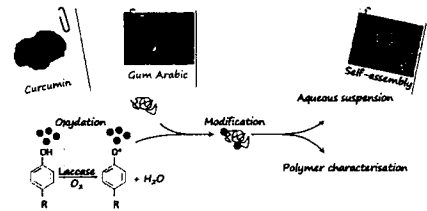


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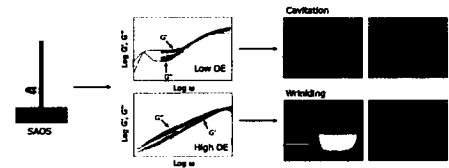
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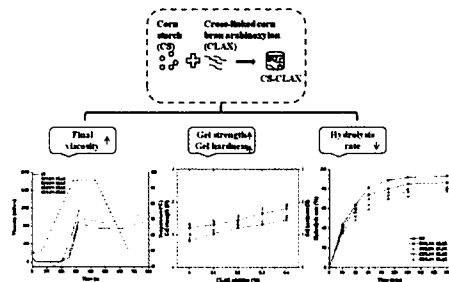
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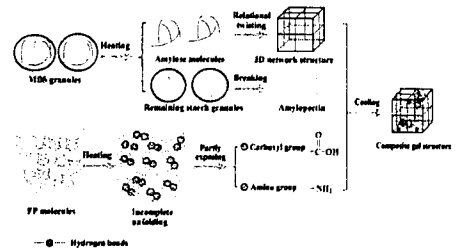
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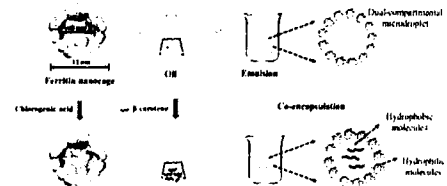
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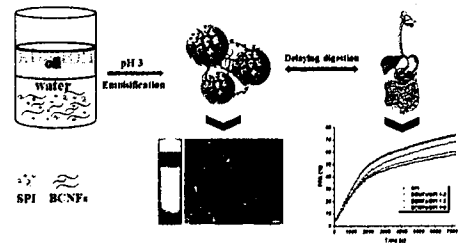
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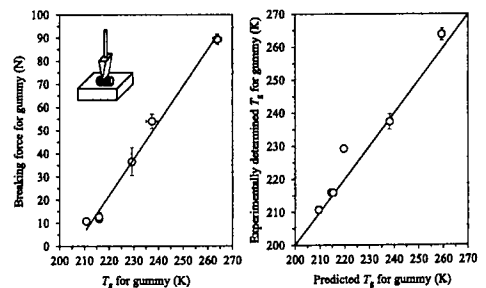
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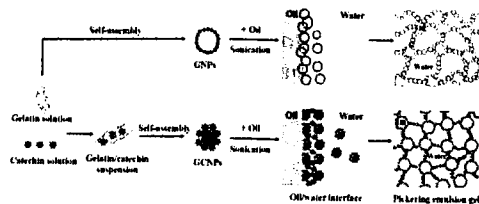
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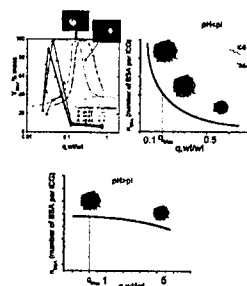
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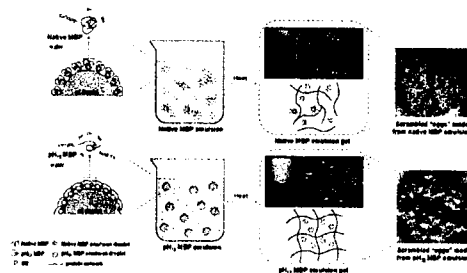
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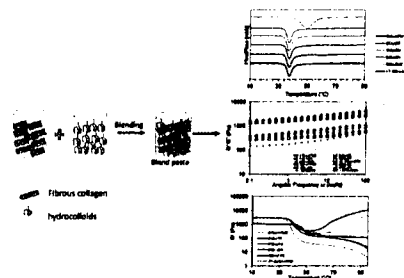
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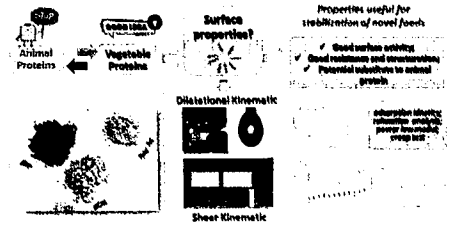
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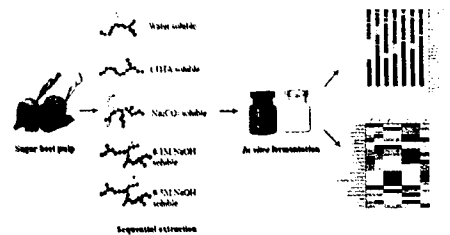
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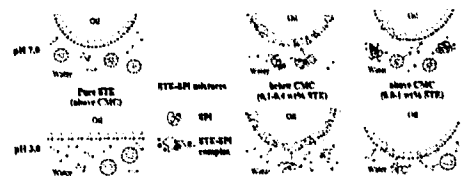
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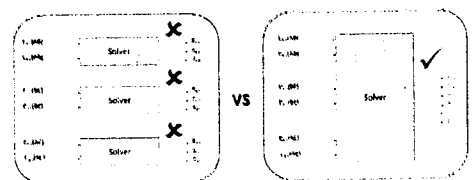
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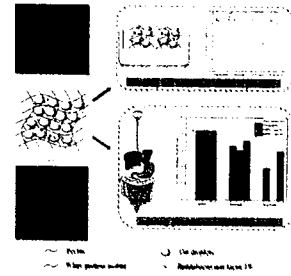
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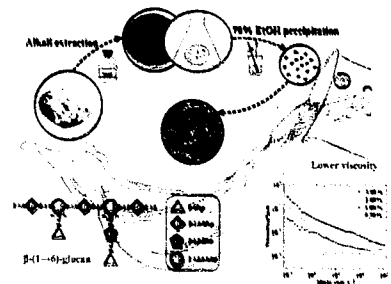
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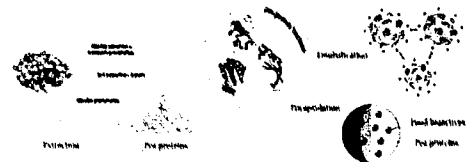
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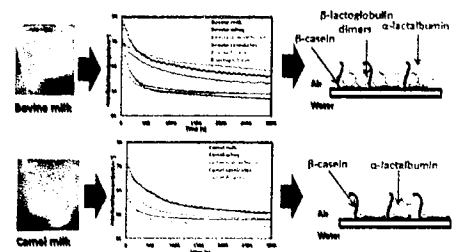
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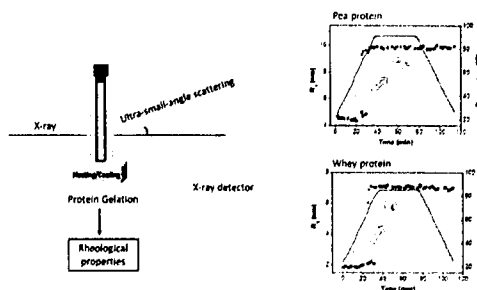
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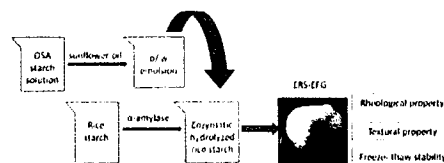
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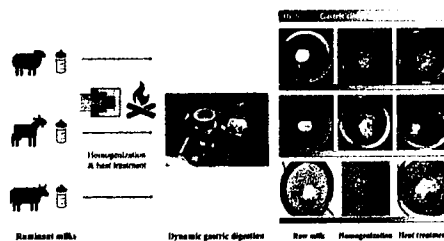
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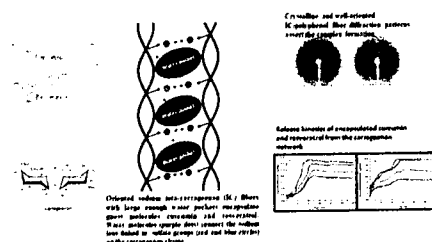
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Tianming Yao and Srinivas Janaswamy

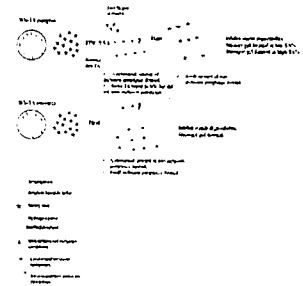


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**Wheat starch-tannic acid complexes modulate physicochemical and rheological properties of wheat starch and its digestibility**

Lijiao Kan, Edoardo Capuano, Teresa Oliviero and Stefano Renzetti

Proposed mechanisms of wheat starch-tannic acid interactions and how they consequently influence the rheological properties and starch digestibility. TA tannic acid, WS, wheat starch. Question mark in the graph (?): Our results indicated the possibilities of the formation of inclusion complexes, but more direct evidence is needed to confirm the conclusion.

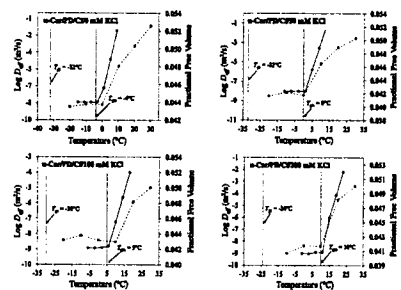


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**Glass transition effects on the molecular transport of caffeine from condensed k-carrageenan/polydextrose systems**

Diah Ikasari, Vilia Darma Paramita and Stefan Kasapis

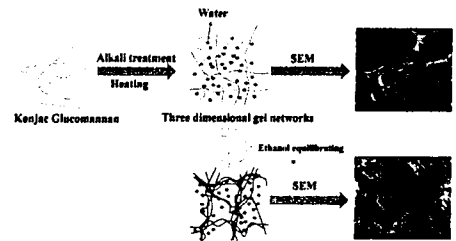
Effective diffusion coefficient of caffeine (○, left y-axis) and fractional free volume of 2% κ-car/82% PD/1% Cf (●, right y-axis) at 0, 50, 100 and 200 mM KCl, highlighting the importance of the mechanical glass transition temperature ( $T_{gm}$ ) over the calorimetric glass transition temperature ( $T_g$ ) on the molecular transport of caffeine.



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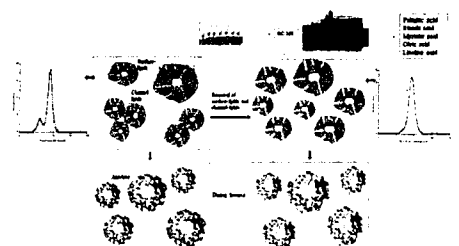
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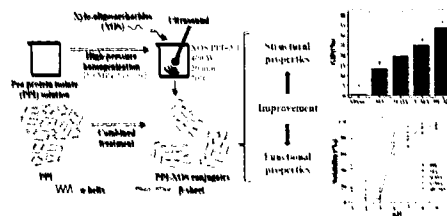
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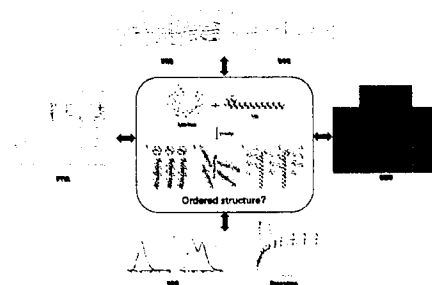
Sheliang Zhao, Ying Huang, David Julian McClements, Xuebo Liu, Pengjie Wang and Fuguo Liu



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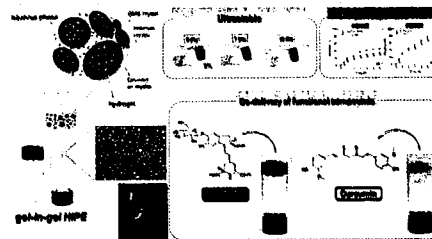
Fan Haoran, Chen Zhijun, Li Hongyan, Wen Yangyang, Wang Jing and Sun Baoguo



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Xiang-Yi Tang, Zhi-Ming Wang, Di Yu, Shu-Juan Yu, He-Cheng Meng, Tao Zhang, Hua-Lei Chen, Zhan-Wei Yang, Qing-Yu Yang and Lili Li



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**Characterization and in vitro digestibility of potato starch encapsulated in calcium alginate beads**

Congli Cui, Han Jiang, Minghang Guan, Na Ji, Liu Xiong and Qingjie Sun

