

Electronic Supplementary Information

Controlled Gelatinization of Potato Parenchyma Cells under Excess Water Condition: Structural and In Vitro Digestion Properties of Starch

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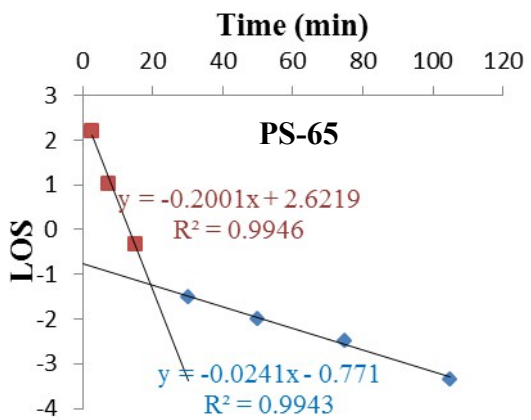
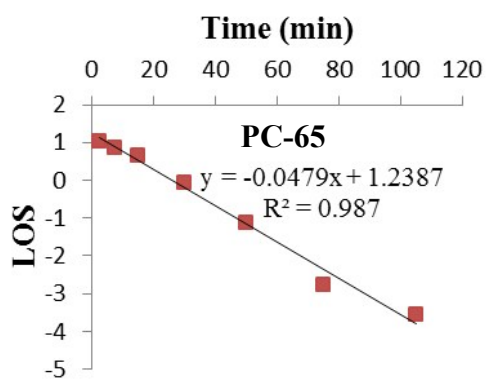
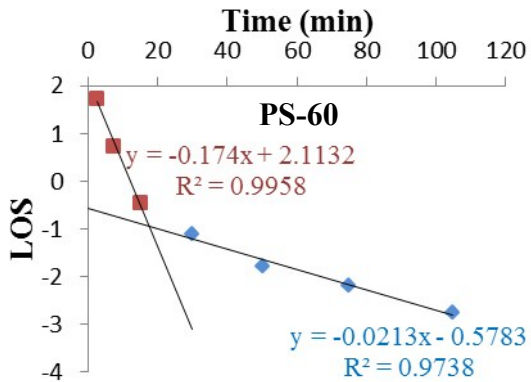
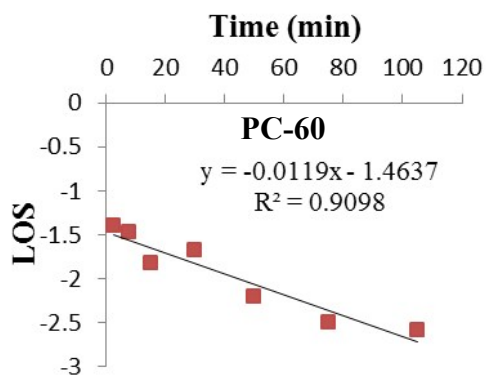
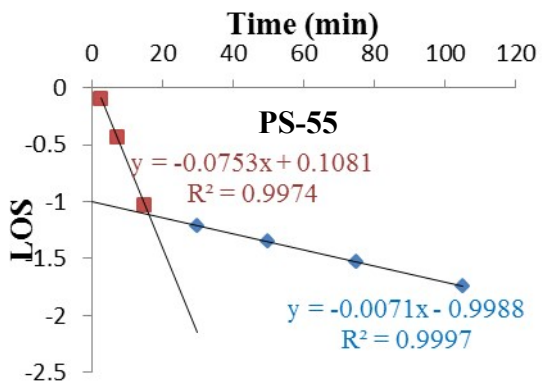
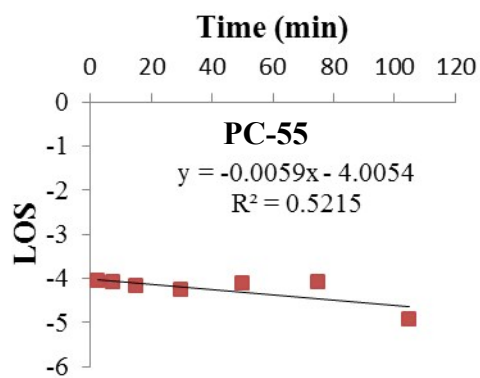
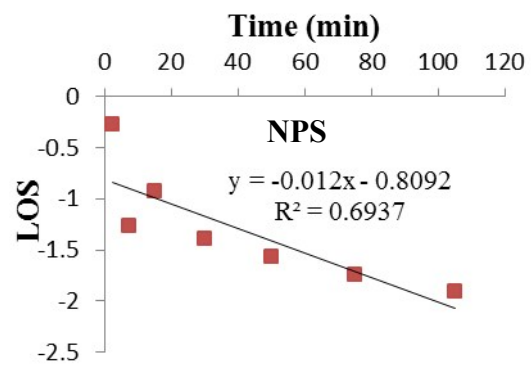
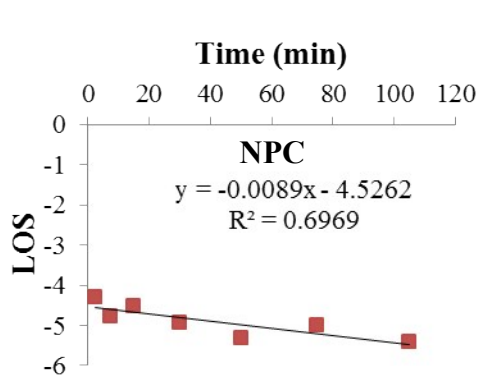
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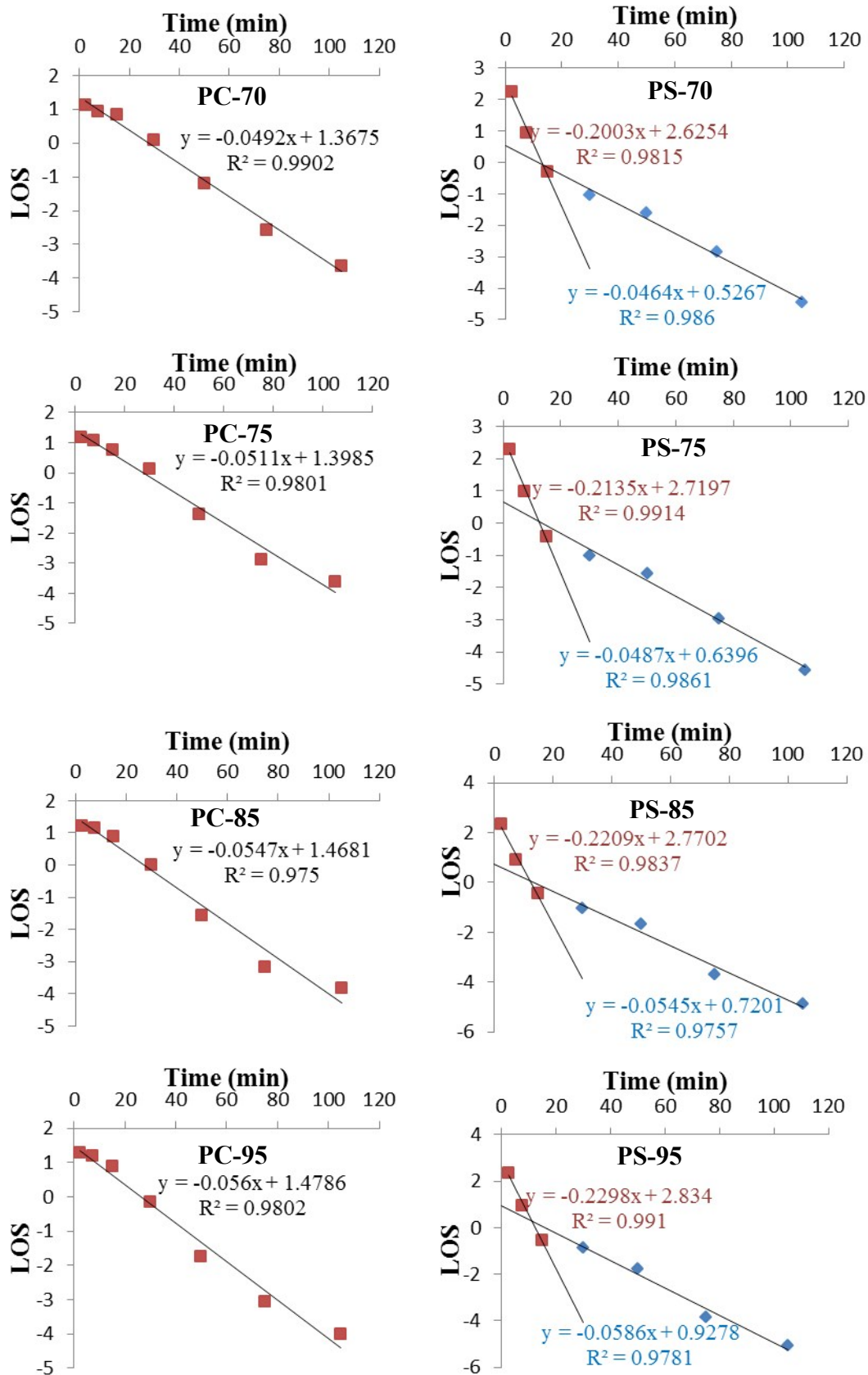


Figure 1. Fitting of LOS model to potato cell and starch samples subjected to the hydrothermal treatment at different incubation temperatures. (NPC, native potato cell; NPS, native potato starch; PC, potato cell; PS, potato starch; 55, 60, 65, 70, 75, 85 and

95 represent incubation temperatures of 55, 60, 65, 70, 75, 85 and 95°C, respectively.)