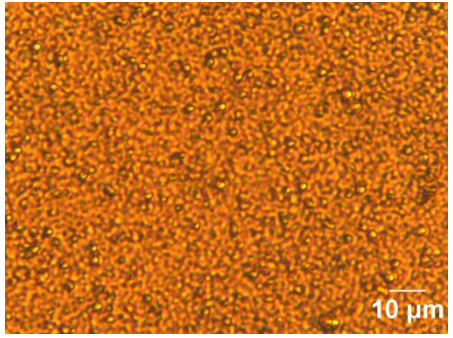
Article:
Mu, M, Karthik, P, Chen, J et al. (2 more authors) (2021) Effect of amylose and amylopectin content on the colloidal behaviour of emulsions stabilised by OSA-Modified starch. Food Hydrocolloids, 111. 106363. ISSN 0268-005X

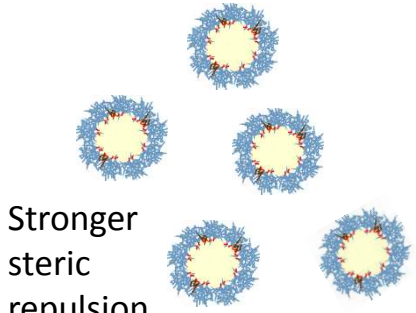
https://doi.org/10.1016/j.foodhyd.2020.106363

Decrease pH
Or increase electrolyte concentration

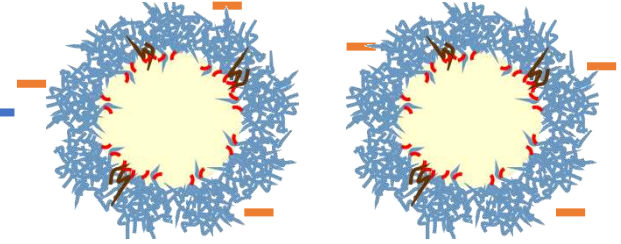
At neutral pH
with no additional electrolyte

Digest with α-amylase

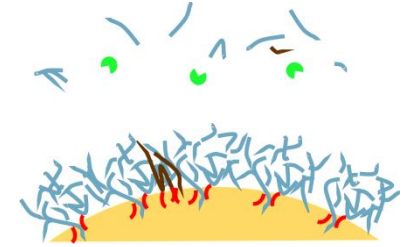


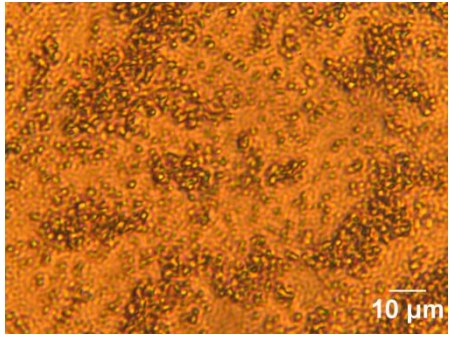


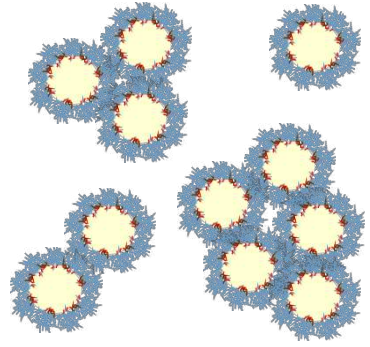
Stronger
steric
repulsion

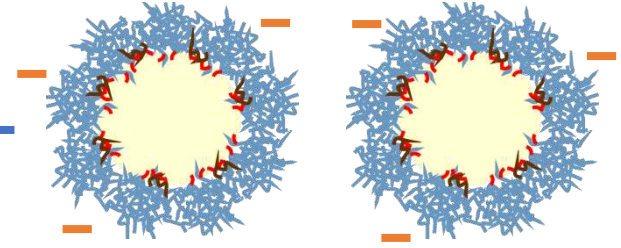


Stable emulsion formed with OSA
modified waxy maize starch
(5.5% amylose content)

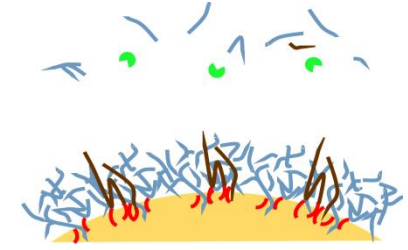


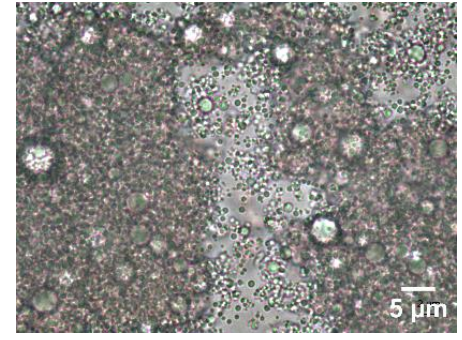






Stable emulsion formed with OSA
modified normal corn starch
(28% amylose content)





*Amylose is drawn to a bigger scale for visual clarity.