



UNIVERSITY OF LEEDS

This is a repository copy of *Effect of amylose and amylopectin content on the colloidal behaviour of emulsions stabilised by OSA-Modified starch.*

White Rose Research Online URL for this paper:

<https://eprints.whiterose.ac.uk/166404/>

Version: Accepted Version

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>

© 2020, Elsevier. This manuscript version is made available under the CC-BY-NC-ND 4.0 license <http://creativecommons.org/licenses/by-nc-nd/4.0/>.

Reuse

This article is distributed under the terms of the Creative Commons Attribution-NonCommercial-NoDerivs (CC BY-NC-ND) licence. This licence only allows you to download this work and share it with others as long as you credit the authors, but you can't change the article in any way or use it commercially. More information and the full terms of the licence here: <https://creativecommons.org/licenses/>

Takedown

If you consider content in White Rose Research Online to be in breach of UK law, please notify us by emailing eprints@whiterose.ac.uk including the URL of the record and the reason for the withdrawal request.

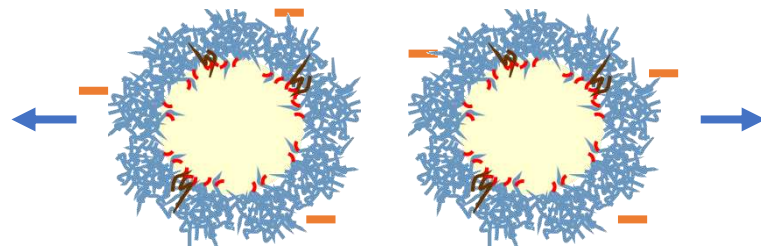
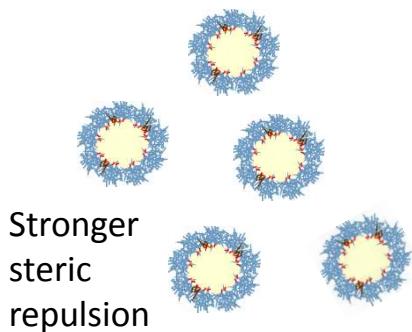
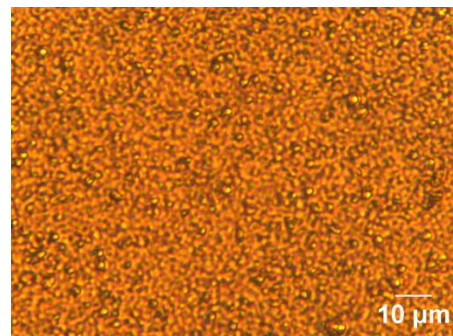


eprints@whiterose.ac.uk
<https://eprints.whiterose.ac.uk/>

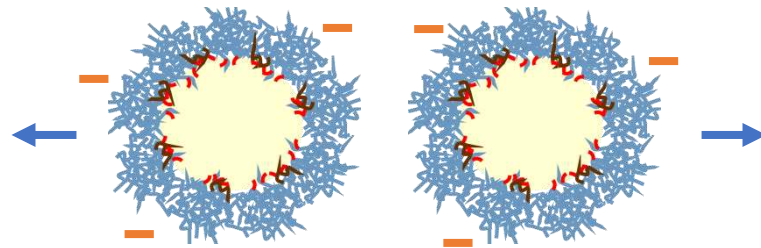
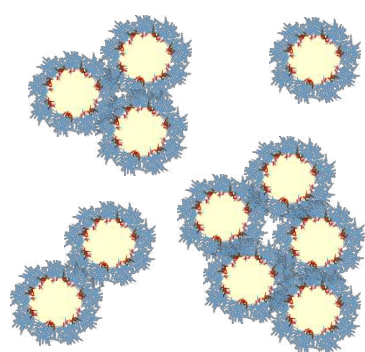
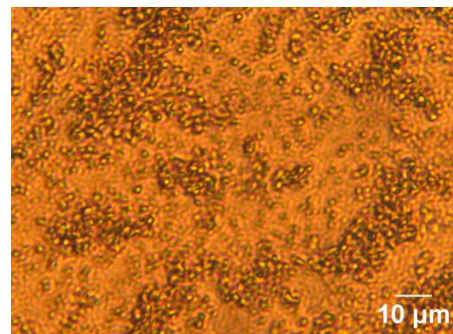
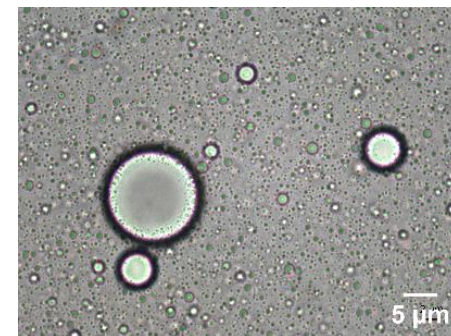
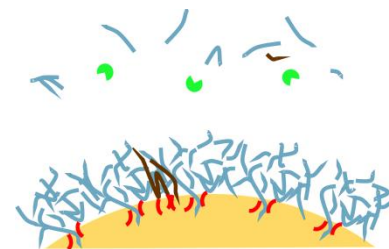
Decrease pH
Or increase electrolyte concentration

At neutral pH
with no additional electrolyte

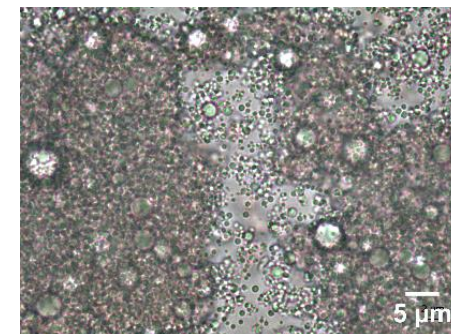
Digest with α -amylase



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.