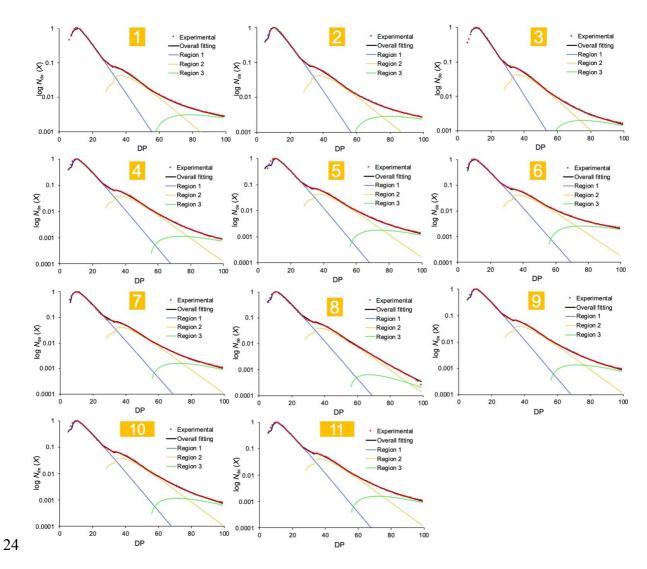
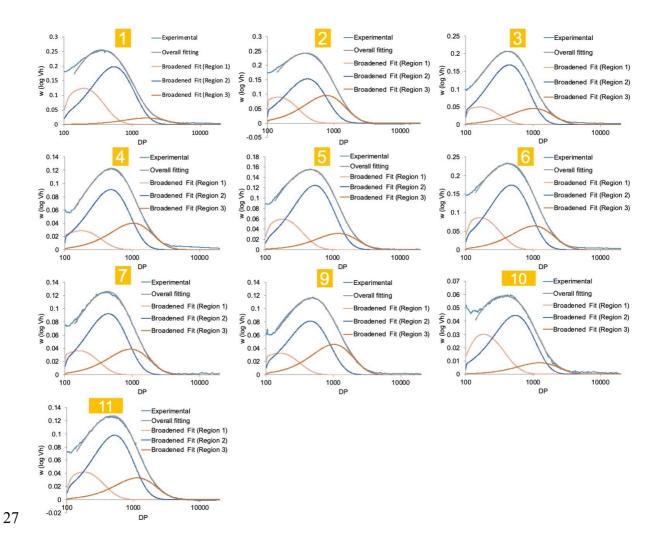
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- Causal relations among starch fine molecular structure,
- lamellar/crystalline structure and in vitro digestion

3	kinetics of native rice starch
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25 Figure S1. Amylopectin CLDs fittings for the 11 different rice starches.



28 Figure S2. Amylose CLDs fittings for the 11 different rice starches.

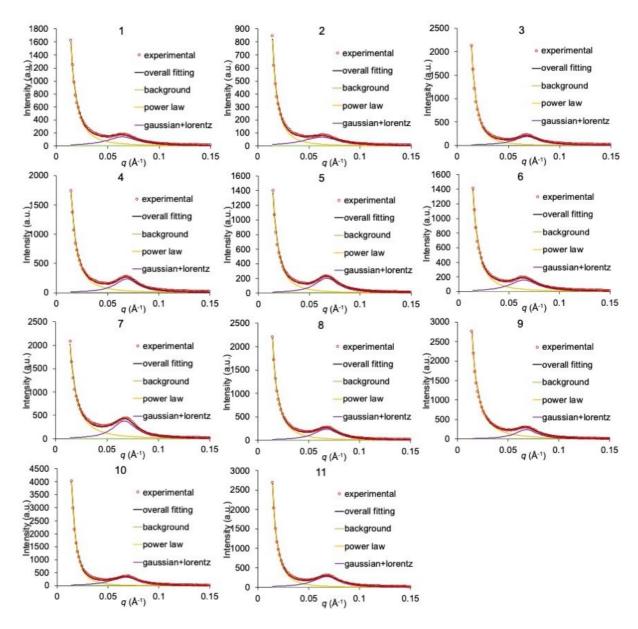


Figure S3. SAXS pattern fitting curves for the 11 different rice starches.