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Physicochemical Properties and In Vitro Digestibility of Starch Modified via Heat-Moisture Treatment and Inclusion Complexation

Yassaroh

DOI:

[10.33612/diss.180608965](https://doi.org/10.33612/diss.180608965)

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Document Version

Publisher's PDF, also known as Version of record

Publication date:

2021

[Link to publication in University of Groningen/UMCG research database](#)

Citation for published version (APA):

Yassaroh (2021). *Physicochemical Properties and In Vitro Digestibility of Starch Modified via Heat-Moisture Treatment and Inclusion Complexation*. [Thesis fully internal (DIV), University of Groningen]. University of Groningen. <https://doi.org/10.33612/diss.180608965>

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Yassarch

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Yassaroh

PhD thesis

University of Groningen

The Netherlands

university of
 groningen

faculty of science
 and engineering

zernike institute for
 advanced materials

Zernike Institute PhD thesis series 2021-20

ISSN: 1570-1530

lembaga pengelola dana pendidikan

The research presented in this thesis was performed in the research group of Macromolecular Chemistry and New Polymeric Materials of the Zernike Institute for Advanced Materials at the University of Groningen, The Netherlands. This work was financially supported by Indonesian Endowment Fund for Education.

Cover design by Yassaroh and Ulil Abshor (ulil.abshor93@gmail.com)

Dutch summary by Albert J.J. Woortman

Printed by ProefschriftMaken || www.proefschriftmaken.nl

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Physicochemical Properties and *In Vitro* Digestibility of Starch Modified via Heat-Moisture Treatment and Inclusion Complexation

Proefschrift

ter verkrijging van de graad van doctor aan de
Rijksuniversiteit Groningen
op gezag van de
rector magnificus prof. dr. C. Wijmenga
en volgens besluit van het College voor Promoties.

De openbare verdediging zal plaatsvinden op

vrijdag 8 oktober 2021 om 9.00 uur

door

Yassaroh

geboren op 23 mei 1991
te Surakarta, Indonesië

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Dedicated to

my parents

my husband

my son and future baby

my brothers and sisters

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