



Influence of ball milling on the production of starch nanoparticles and its effect on structural, thermal and functional properties

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Abstract

The starch nanoparticles from water chestnut (WS), lotus stem (LS) and horse chestnut (HS) starch were synthesized using planetary ball milling. The starch nanoparticles were investigated by using various techniques like particle size analyser, differential scanning calorimeter (DSC), X-ray diffraction (XRD), scanning electron microscopy (SEM),