

begins in the form of a sequence of reactions, including those proceeding in parallel. And finally, deep transformations develop, as a result of which carbohydrates, having lost a significant part of their mass, form carbon substances with residues of organic matter. Amylopectin in its behavior under heating conditions resembles amylose, which it accompanies as a macro component in natural starches, although in general it falls out of the range of linear carbohydrates studied.

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