Table 1 Comparison of normal corn starch and cassava starc

	Corn Starch	Cassava Starch
Content of starch (% db)	64 to 78	30 to 35
Average granular diameter (μm)	10	15
Amylose content (% of total starch)	20 to 30	17
Degree of polymerization (DPn)	3000	800
Gelatinization temperature range (°C)	75 to 80	65 to 70