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List of abbreviations

1. ΔH: Changes in enthalpy
2. AAP: *Auricularia auricula* polysaccharide
3. AM: Amylose
4. AML: Amylose leaching
5. ANN: Annealing
6. ANOVA: Analysis of variance
7. AOAC: Association of Official Analytical Chemists
8. AS: Available starch
9. Bb: Bulk density
10. BD: Breakdown
11. BHT: Butylated hydroxyl toluene
12. CFU: Colony forming unit
13. CPV: Cold paste viscosity
14. CV: Calorific Value
15. DSC: Differential Scanning Calorimetry
16. DM: Dry matter
17. DNS: 3, 5-dinitrosalicylic acid
18. DP: degree of polymerization
19. DPPH: 2,2-diphenyl-1-picrylhydrazyl
20. Dt: True density
21. E: Porosity
22. EURESTA: European Flair Action Concerted on Resistant Starch
23. FTIR :Fourier Transform Infra Red
24. GI: Glycemic index
25. HACS: High amylose corn starch
26. HI: Hydrolysis index
27. HMT: heat-moisture treatment
28. HPA: High-pressure autoclave
29. HPV: hot paste viscosity

30. MINSP: Mushroom insoluble non-starch polysaccharides
31. MW: Molecular weight
32. PAH : Partial acid hydrolysis
33. PV: Peak viscosity
34. RDS: Rapidly digestible starch
35. RS: Resistant starch
36. RSRP: Resistant starch-rich powder
37. RVA: Rapid Visco Analyser
38. SB: Setback
39. SCFA: Short chain fatty acid
40. SDS: Slowly digestible starch
41. SEM: Scanning electron microscopy
42. SF: swelling factor
43. Td : Tapped density
44. TDF: Total dietary fiber
45. T_f: Conclusion temperature
46. Tg: Temperature of gelatinization
47. Tm: Temperature of melting
48. T_o: Onset temperature
49. T_p : Peak temperature
50. TPA: Texture profile analysis
51. TPC: Total phenolic contents
52. TS: Total starch
53. UHT: Ultra-heat treatment
54. WHO: World Health Organization
55. WSI: Water solubility index
56. XRD :X- ray diffraction