**Effect of salts on microstructural, pasting and thermal properties of Water Chestnut Starch**

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The objective of this study was to determine the pasting and thermal properties of water chestnut starch (WCS) alone and in the presence of different salts (KCl, NaHPO4, CaCl2) at fixed water chestnut starch (5%) and salts (1%) concentration. Experimental results showed that the presence of CaCl2 had a significant impact on thermal and pasting properties of water chestnut starch. The onset temperature of WCS was found to be increased in the presence of KCl and CaCl2, whereas a reverse trend was observed in case of NaHPO4. Microscopic observation confirmed such effects of salts on water chestnut starch. Furthermore, after the addition of salts drastically reduced the swelling power and water absorption of WCS. The increase in peak viscosity and setback was observed in the presence of NaHPO4 and CaCl2 respectively.