



Starch in Food: Structure, Function and Applications (Woodhead Publishing Series in Food Science, Technology and Nutrition)

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Starch is both a major component of plant foods and an important ingredient for the food industry. Starch in food reviews starch structure and functionality and the growing range of starch ingredients used to improve the nutritional and sensory quality of food.

Part one illustrates how plant starch can be analysed and modified, with chapters on plant starch synthesis, starch bioengineering and starch-acting enzymes. Part two examines the sources of starch, from wheat and potato to rice, corn and tropical supplies. The third part of the book looks at starch as an ingredient and how it is used in the food industry. There are chapters on modified starches and the stability of frozen foods, starch-lipid interactions and starch-based microencapsulation. Part four covers starch as a functional food, investigating the impact of starch on physical and mental performance, detecting nutritional starch fractions and analysing starch digestion.

Starch in food is a standard reference book for those working in the food industry.

- Reviews starch structure and functionality
- Extensive coverage of the growing range of starch ingredients
- Examines how starch ingredients are used to improve the nutritional and sensory quality of food

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Review

...a valuable addition to libraries in research, industrial and tertiary organisations. The standard of presentation is very high, being remarkably free from error, and diagrams, figures and tables are well laid out and easy to follow., Food Australia

From the sources of starch through to modification and functional foods, this book covers all you will ever need to know about starch., Food Processing

The handbook comprehensively elucidates the role of starch in human food, accompanied by easy-to-follow tables and excellently illustrated by figures and diagrams., Advances in Food Sciences

About the Author

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