

1. _____ This is a water-insoluble lipoprotein complex formed after kneading or mixing flour for breads.
2. _____ These are powdered products made from milling or grinding cereal grains, root crops, legumes, and other starchy foods.
3. _____ This type of starch is characterized by a long linear chain of glucose units and is responsible for the ability of a paste to thicken and gel at a 5% concentration.
4. _____ This reaction occurs when starch is heated in water, causing the granules to absorb water, swell, and eventually form a viscous, translucent colloidal dispersion.
5. _____ Defined as the reassociation of linear amylose chains through hydrogen bonding, this process takes place in gelatinized starch as it cools and ages.