STARCH & ALIMENTARY PASTE

Basic foods_review

Name:

class: | date: | Score:

STARCH	properties of pasting and gel formation after **gelatinization** are determined by the **amylose-amylopectin** contents of starch granules.
AMYLOSE	one **long linear chain** of unbranched polysaccharide composed of α-D-glucose units linked by α-1,4 glycosidic bonds, forming a helical structure and making up about 20-25% of starch.
GELATINIZATION	a highly **branched**, water-insoluble polysaccharide and a major component of starch
AMYLOPECTIN	irreversible process where starch granules, when heated in the presence of water, swell and absorb the liquid, causing the mixture to thicken and become viscous
RETROGRADATION	is the process in which additional bonds form in gels and increase their rigidity after cooking.
DEXTRINIZATION	squeezing out of water from the gel resulting from the decreased space as additional bonds form between the starch molecules during retrogradation.
SYNERESIS	happens if starch is exposed to dry heat instead of water.