How to Manufacture Starch and Its Derivatives (Wheat Starch, Maize Starch, Rice Starch, Potato Starch, etc.)

Description:

Starch is agroup of poly saccharides, composed of glucopyranose units joined together byglucosidric linkages. Starch is also metabolized for energy in plants andanimals, and is used to produce a large number of industrial products. Starchis processed to produce many of the sugars in processed foods. The biggestindustrial non food use of starch is as adhesive in the paper making process.Other important fields of starch application are textiles, cosmetic andpharmaceutical uses. Starch can be obtained from maize, sorghum, roots andtubers such as tapioca, arrow root, potatoes etc. Starch truly serves as amultifunctional ingredient in the food industry. Starch is one of the mostpresent biomaterials has witnessed significant developments over the years. Byproducts are obtained in the manufacture of different types of starch such asmaize gluten has a number of interesting possible uses in industry, zein (byproduct of corn processing) is used in the preparation of stable glass likeplastics, modification of zien is used as adhesives and in the preparation ofcoating compositions for paper, the most important by product from wheat starchmanufacture is gluten which is used in preparing diabetic foods, for feedingcattle, thickening agent in textile printing and so on. The Global starchmarket is likely to get respite from deceleration in its market growth, withgrowth poised to receive a new lease of life in the next few years.

For more details download PDF file

Keywords: Manufacture Starch and Its Derivatives, Wheat Starch, Maize Starch, Rice Starch, Potato Starch, Structure and Chemical Properties of Starch, Swelling And Gelatinisation, Minor Constituents, Retro gradation, Hydrogen Bond, Iodine, Root Starches, Cereal, Oxidation, Glucose and Maltose, Ethyl Alcohol and Acetone, Foodstuff Industry

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