

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

Description:

Starch is a group of poly saccharides, composed of glucopyranose units joined together by glucosidic linkages. Starch is also metabolized for energy in plants and animals, and is used to produce a large number of industrial products. Starch is processed to produce many of the sugars in processed foods. The biggest industrial non food use of starch is as adhesive in the paper making process. Other important fields of starch application are textiles, cosmetic and pharmaceutical uses. Starch can be obtained from maize, sorghum, roots and tubers such as tapioca, arrow root, potatoes etc. Starch truly serves as a multifunctional ingredient in the food industry. Starch is one of the most present biomaterials has witnessed significant developments over the years. Byproducts are obtained in the manufacture of different types of starch such as maize gluten has a number of interesting possible uses in industry, zein (byproduct of corn processing) is used in the preparation of stable glass like plastics, modification of zein is used as adhesives and in the preparation of coating compositions for paper, the most important by product from wheat starch manufacture is gluten which is used in preparing diabetic foods, for feeding cattle, thickening agent in textile printing and so on. The Global starch market is likely to get respite from deceleration in its market growth, with growth 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, Retrogradation, Hydrogen Bond, Iodine, Root Starches, Cereal, Oxidation, Glucose and Maltose, Ethyl Alcohol and Acetone, Foodstuff Industry

Created At: 02 Jun, 2016