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تصنيف

ديوى:

[.Mohamed, Hala Mahmoud Bayomy](#)

المؤلف:

[: Resistant Starch RS3](#)

العنوان:

/ Preparation, Partial Characterization And Application As Dietary Fiber

بيانات

أخرى:

.Hala Mahmoud Bayomy Mohamed ; Supervised By Hamid Morsy Ziena

بيان

المسئولية:

[.2011](#) تاريخ النشر:

؛ .P 94

الحجم:

.cm 28

ابعاد

الوعاء:

Made Possible By Modification Of Native Starch To Have Been Used In The Food Industry For Numerous Applications. This Is Starches Chemical Means Through Etherification. Properties Either By Physical Such As Heat Or Moisture Treatments Or Improve Its Functional Are Low Shear Resistance . Grafting Of Starch .Among The Properties Improved By These Treatments Esterification.Cross -Linking And Its Digestibility Due To Potential .Alteration Of Functional Properties Of Starch Can Decrease Thermal Resistance And High Retrogradation Were Demonstrated And Storage Conditions That Affect Gelatinization And Retrogradation The Formation Of Resistant Starch .Processing Demanding Products Is A Strategic Area Of The Food Industry . Consumers Are To Influence RS Formation. The Development Of New . Food That Show Two Main Properties

ملخص:

[.Food Science And Technology](#)

الموضوع:

[.Food Technology](#)

الموضوع:

[.Food Science](#)

الموضوع:

[.Ziena, Hamid Morsy](#)

مؤلف

فرعي: