

An experimental study of the swelling behavior of starch granules under heat treatment

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AN EXPERIMENTAL STUDY OF THE SWELLING BEHAVIOR OF STARCH GRANULES UNDER HEAT TREATMENT

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(contr. FaBE2017-062; book of abstracts: page 65)

Ingénierie Procédés Aliments (Food & Process Engineering) ENIAL







FaBE, Rhodes Island ó 03 June 2017



- ✓ ...gelatinization & sequence of phase transitions É e.g. Ratnayake and Jackson (2008)
- ✓ ...retro-gradation (...different meanings)
 É e.g. Matignon and Tecante (2017)

3

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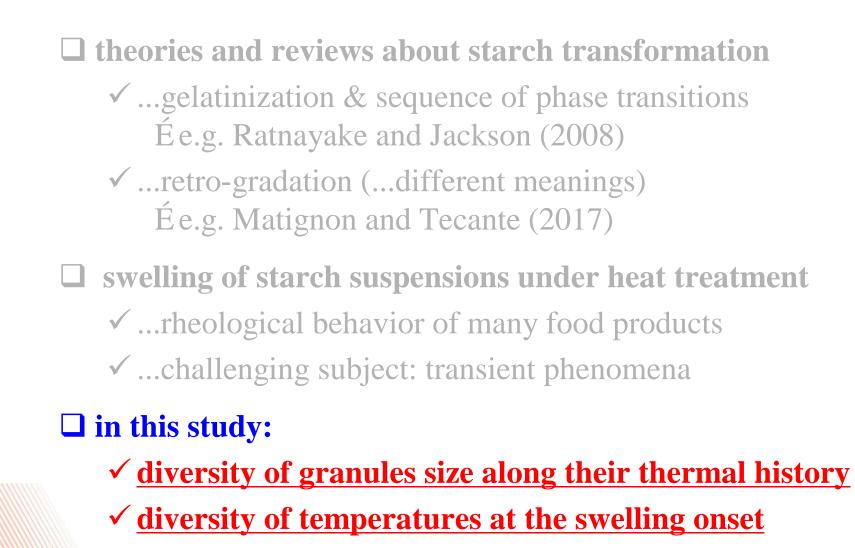
□ theories and reviews about starch transformation

- ✓ ...gelatinization & sequence of phase transitions É e.g. Ratnayake and Jackson (2008)
- ✓ ...retro-gradation (...different meanings)
 É e.g. Matignon and Tecante (2017)

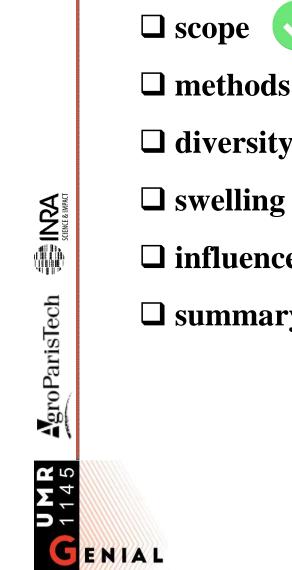
□ swelling of starch suspensions under heat treatment

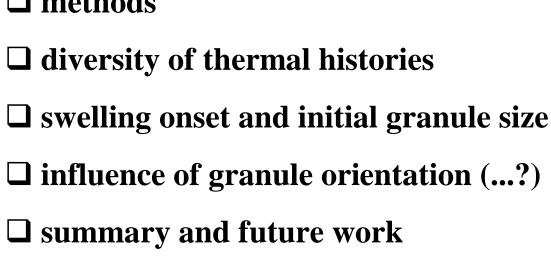
- \checkmark ...rheological behavior of many food products
- ✓ ...difficult subject: transient phenomena

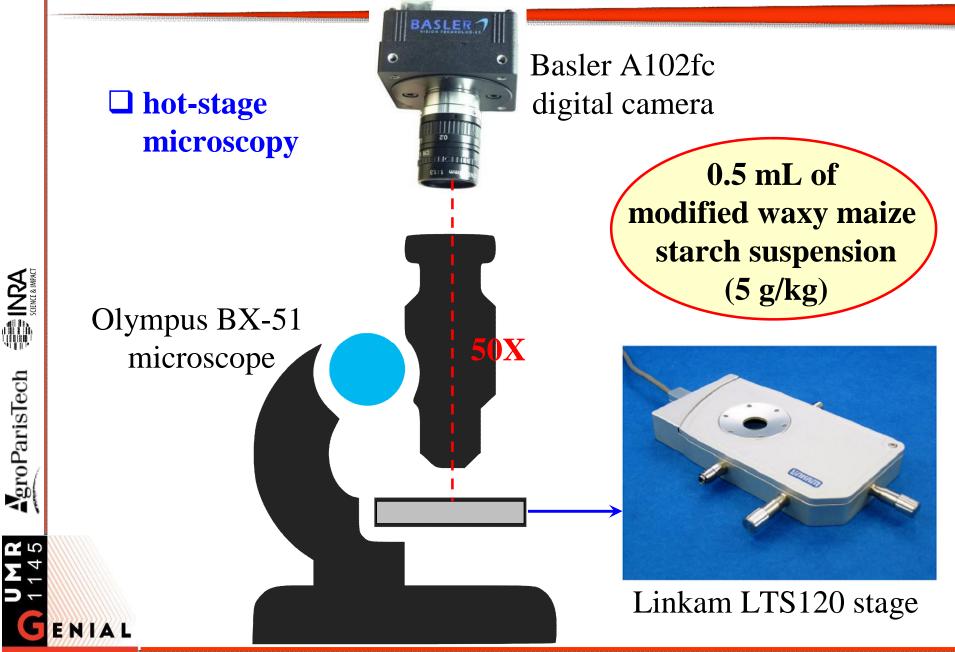
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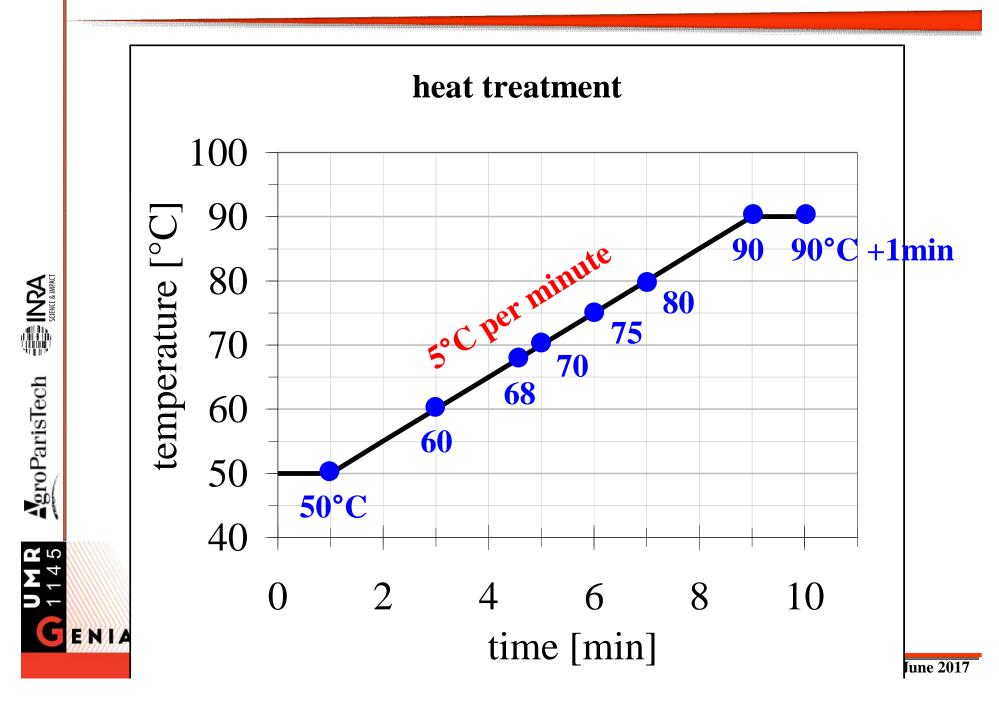
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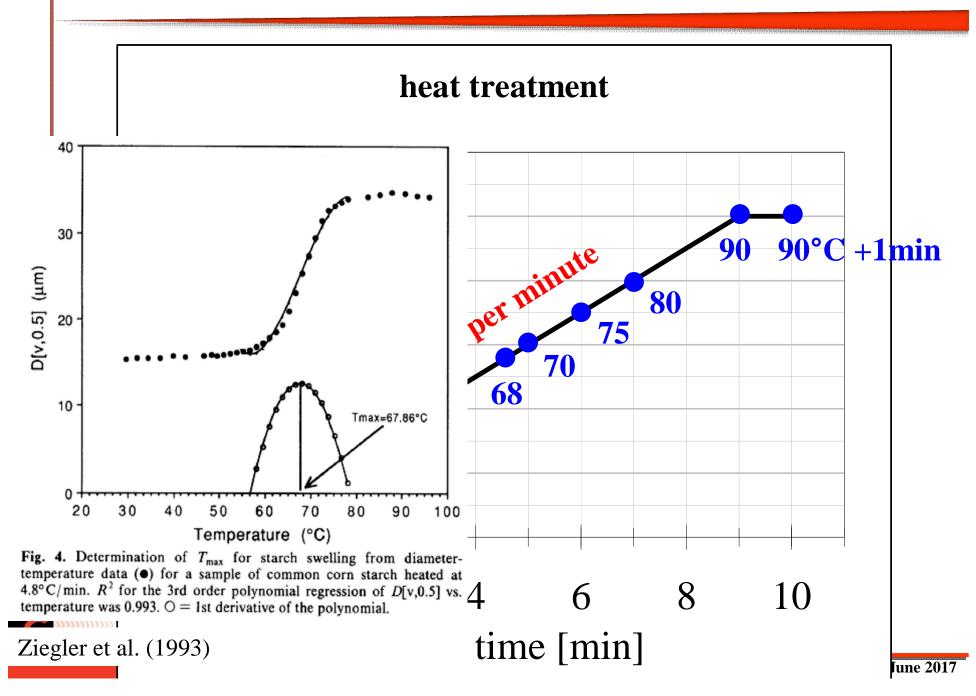


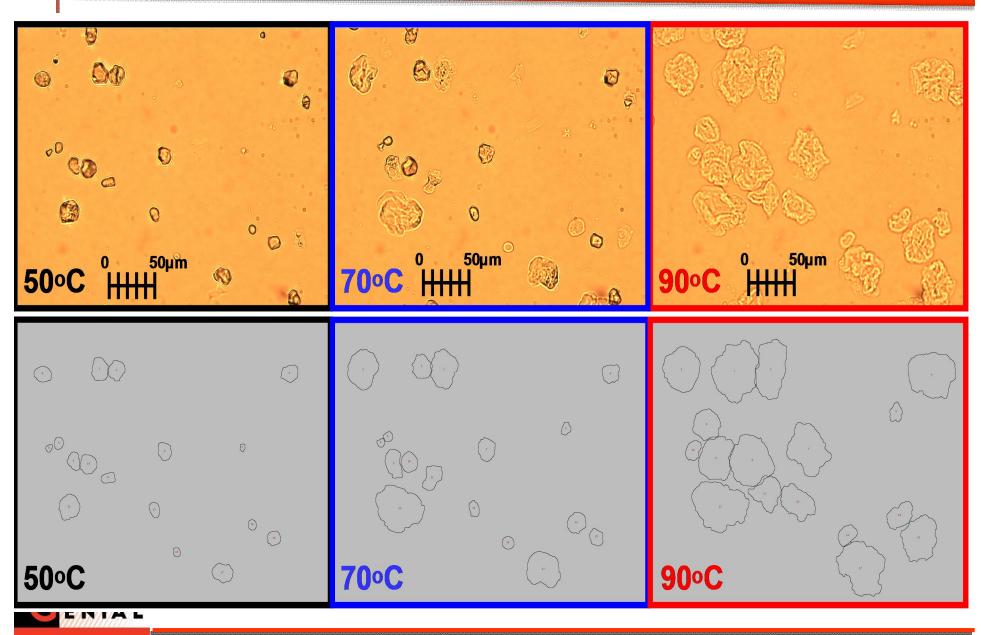




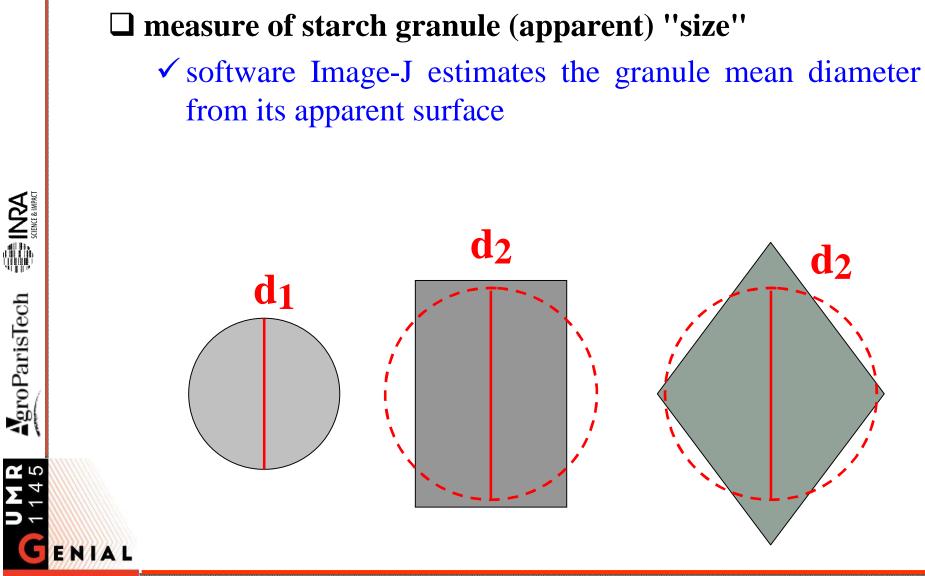
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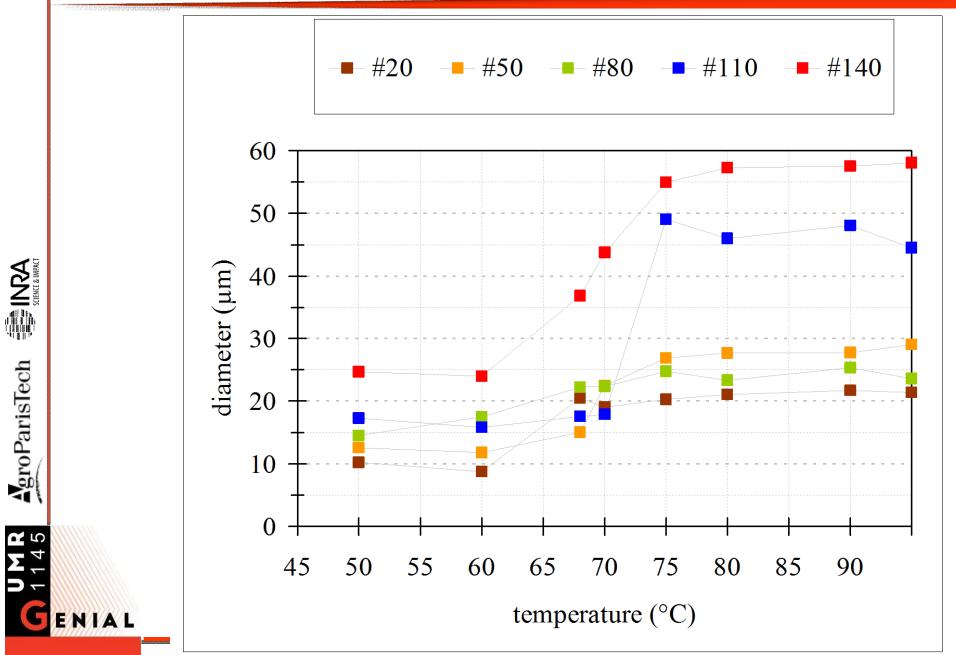


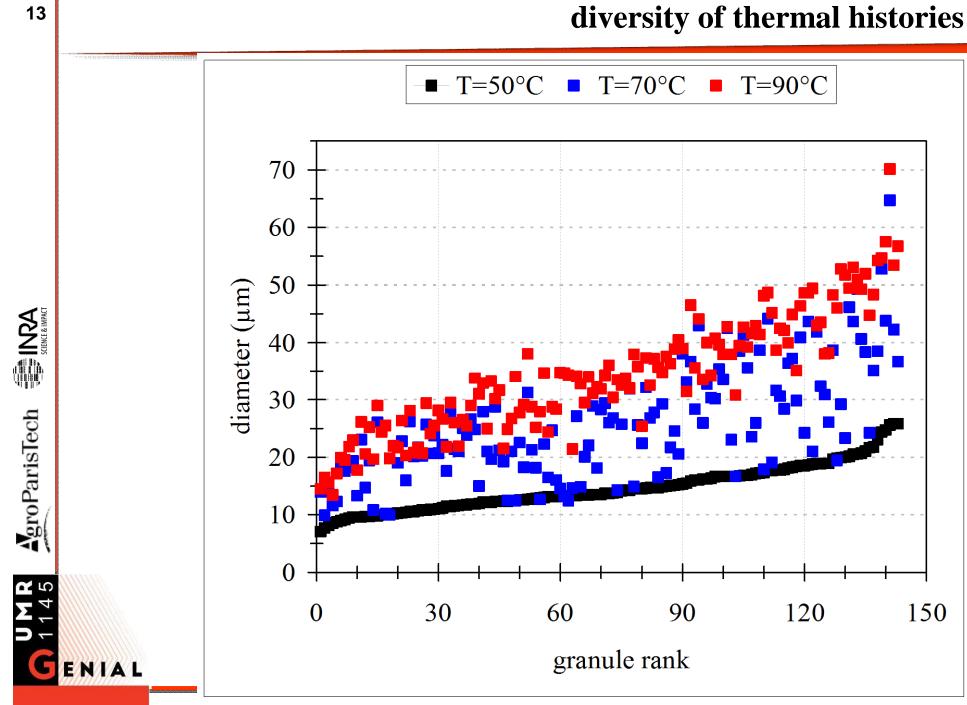
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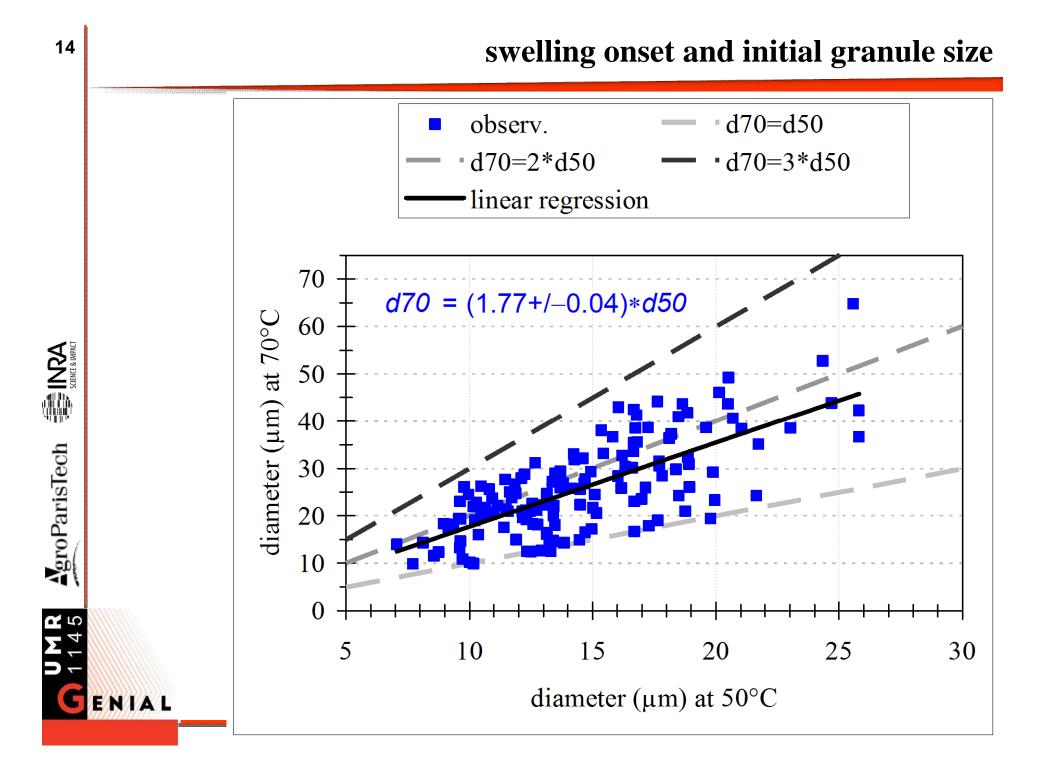


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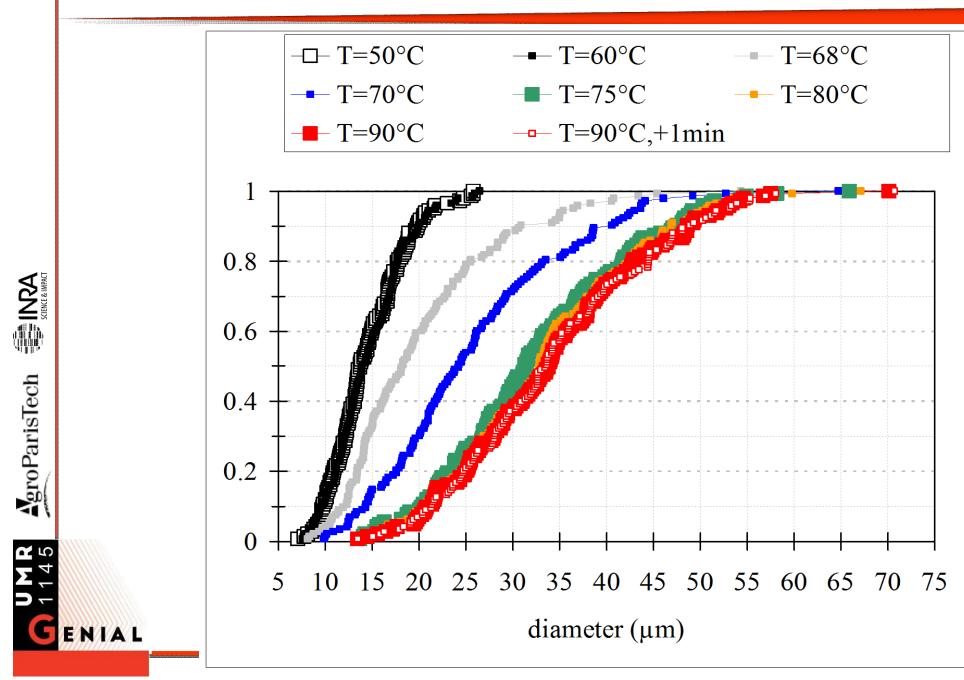
diversity of thermal histories

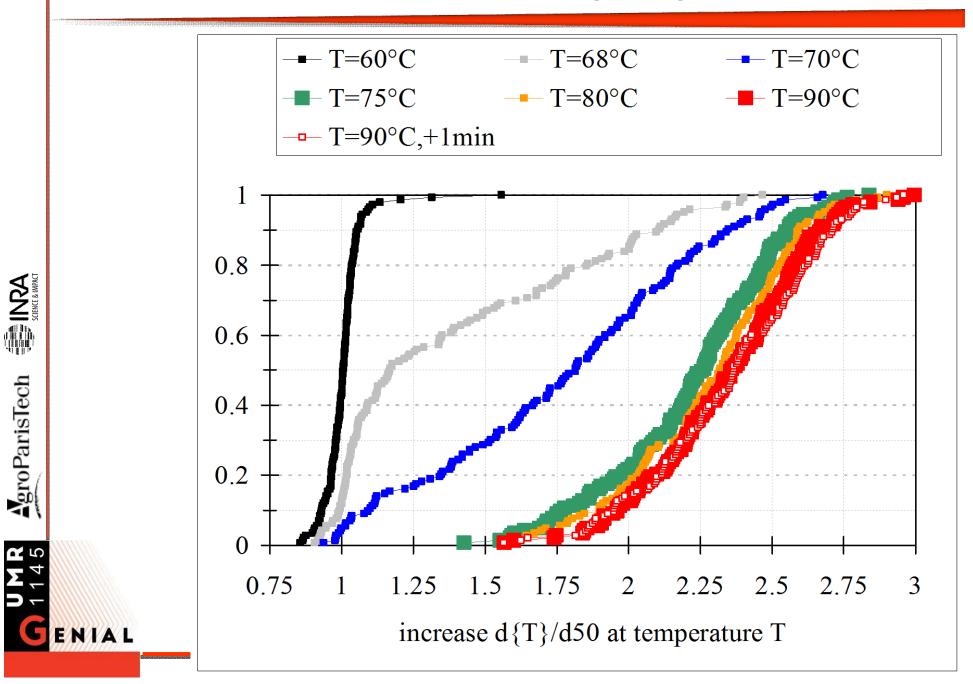




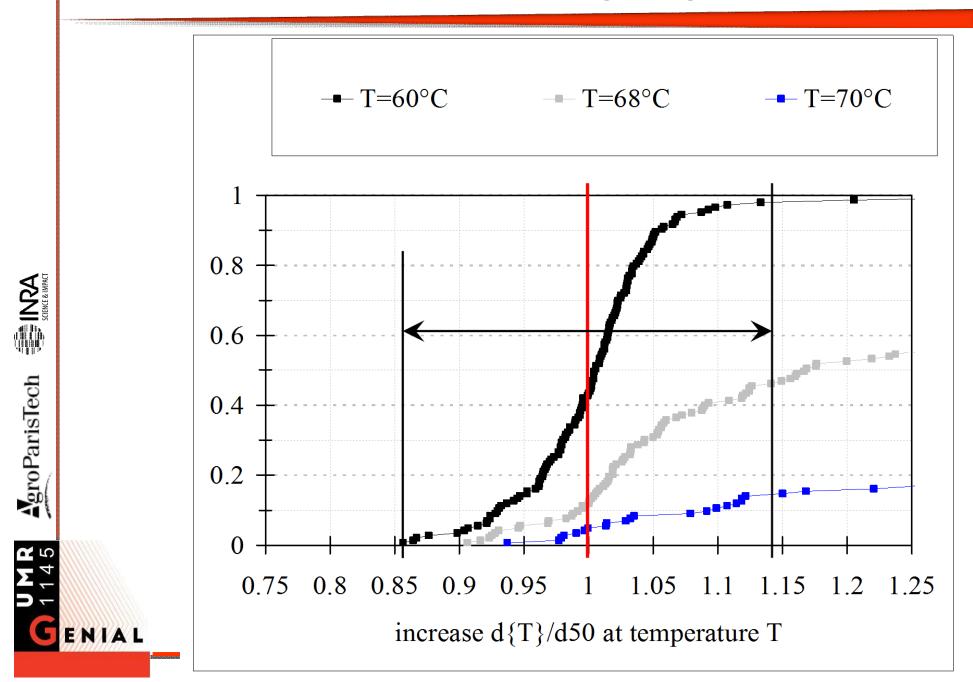


swelling and granule size

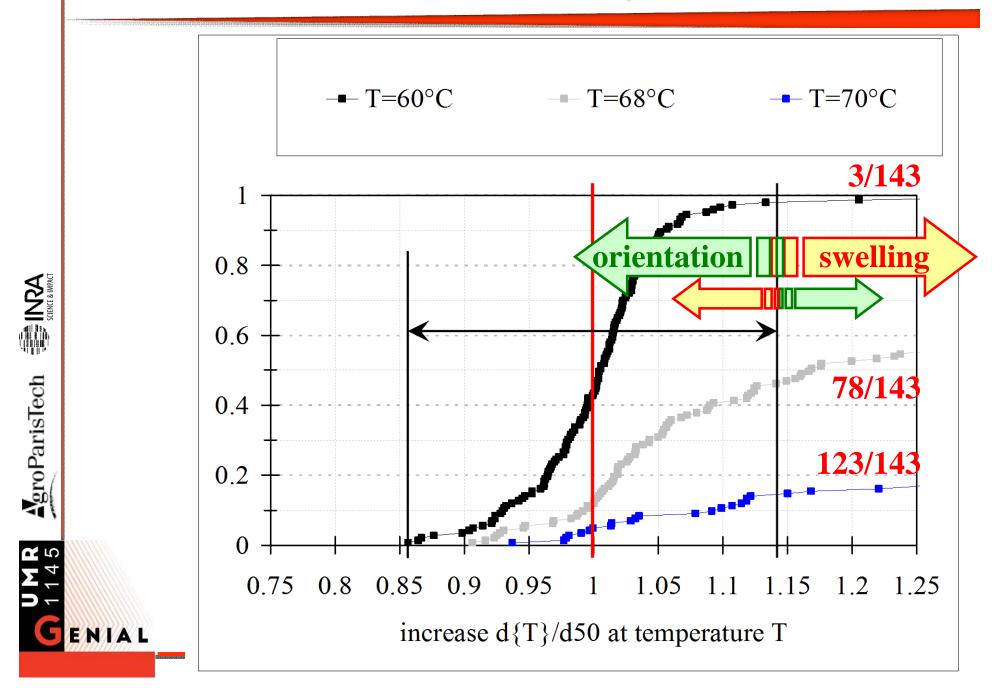




swelling and granule size increase



influence of granule orientation (...!!!)



□ summary:

□ changes in the starch swelling state were relatively weak below 60 °C and above 80 °C (as expected)

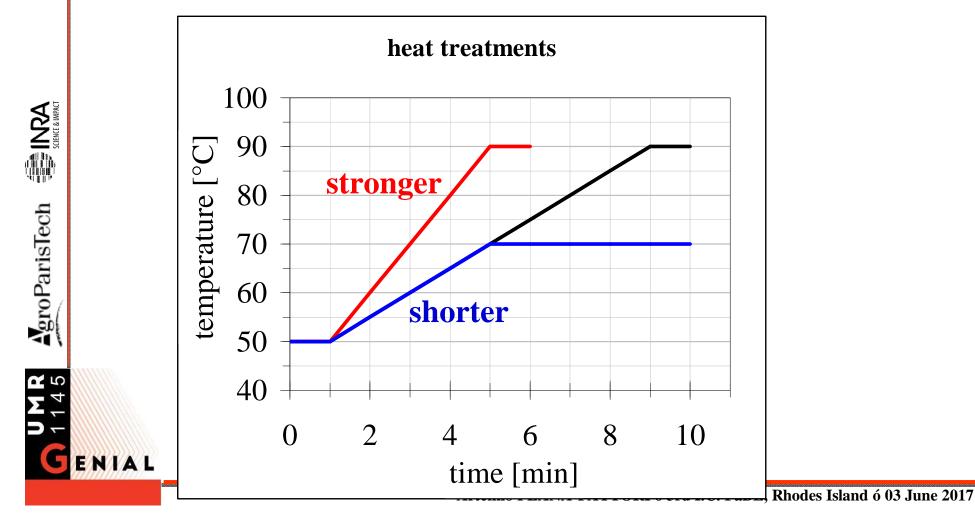
occurrence of uncooked and swollen granules at intermediate temperatures, simultaneously

no relationship was found between initial granule diameter and swelling onset temperature

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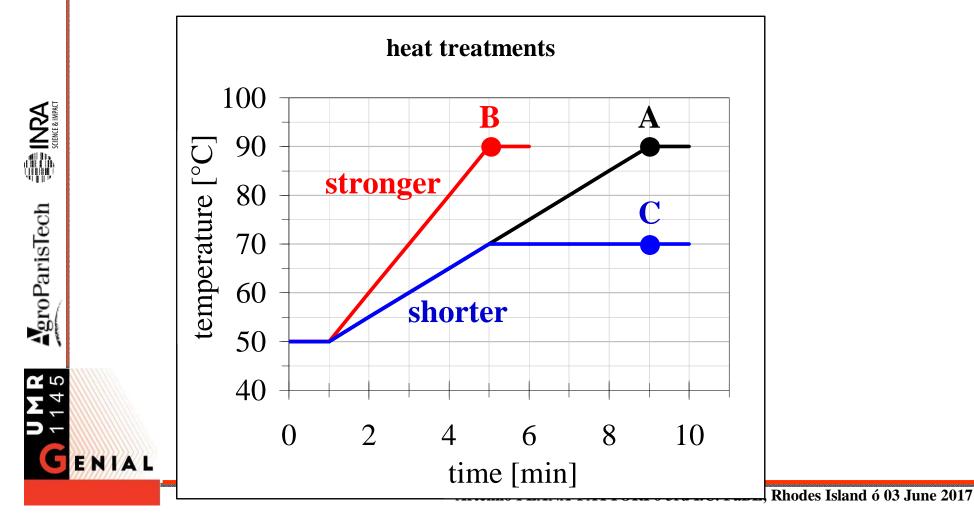
future work:

 \checkmark to assess the influence of heating rate and duration



future work:

 \checkmark to assess the influence of heating rate and duration



Given the future work:

- \checkmark to assess the influence of heating rate and duration
- ✓ to model the influence of granule orientation on observations

