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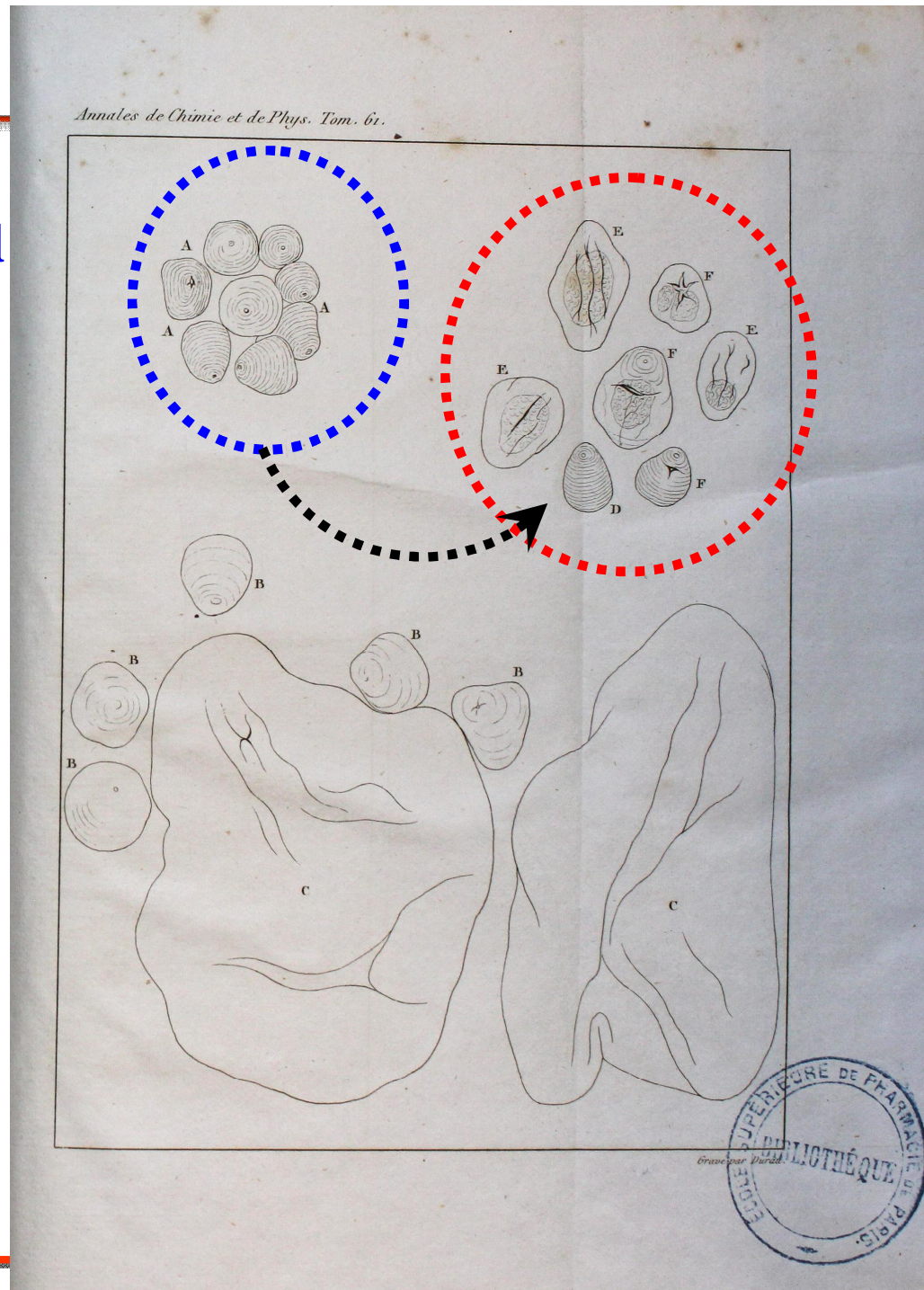
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# AN EXPERIMENTAL STUDY OF THE SWELLING BEHAVIOR OF STARCH GRANULES UNDER HEAT TREATMENT

**Artemio Plana-Fattori, Giana Almeida-Perré,  
Gabrielle Moulin, Christophe Doursat, Denis Flick**  
(contr. FaBE2017-062; book of abstracts: page 65)

uncooked starch granules in water



scope

swollen starch granules after heating in water



Payen / Annales de Chimie et de Physique 61 (1836) 355-374



## □ 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)


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## □ swelling of starch suspensions under heat treatment

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

- theories and reviews about starch transformation
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- swelling of starch suspensions under heat treatment
  - ✓ ...rheological behavior of many food products
  - ✓ ...challenging subject: transient phenomena
- **in this study:**
  - ✓ diversity of granules size along their thermal history
  - ✓ diversity of temperatures at the swelling onset

- scope** 
- methods**
- diversity of thermal histories**
- swelling onset and initial granule size**
- influence of granule orientation (...?)**
- summary and future work**

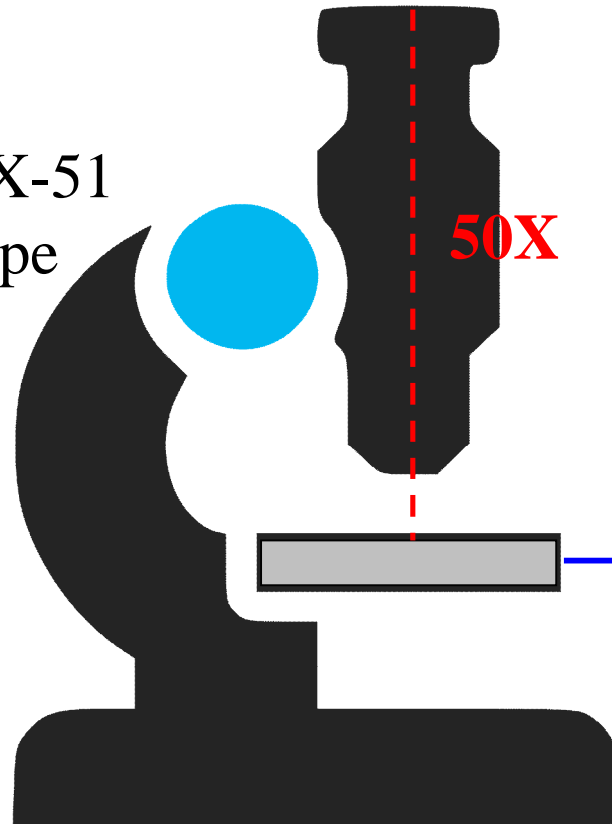
□ hot-stage microscopy



Basler A102fc digital camera

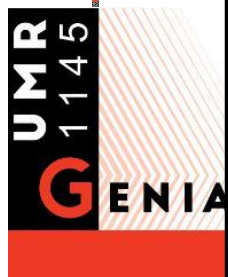
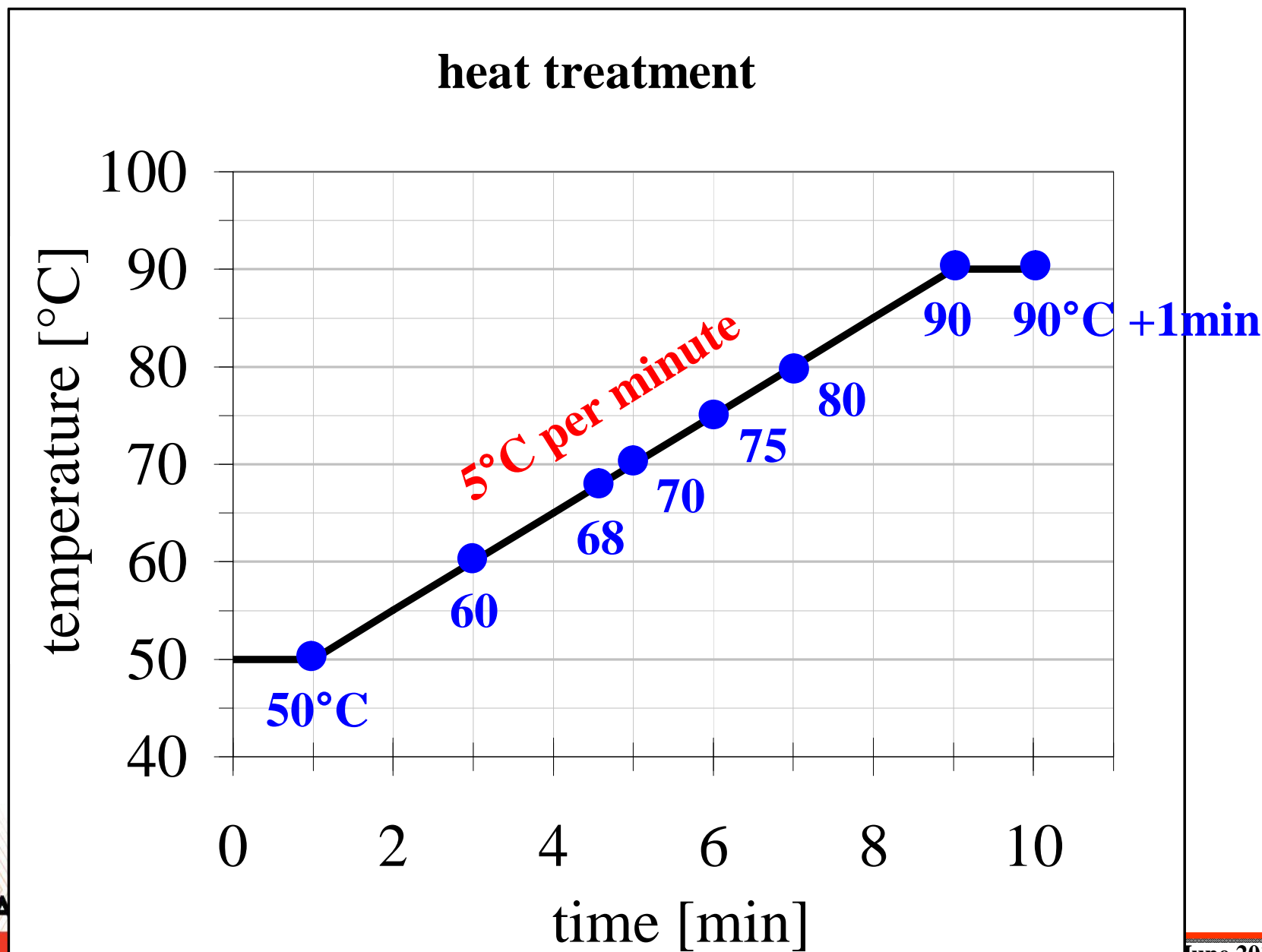
0.5 mL of modified waxy maize starch suspension (5 g/kg)

Olympus BX-51 microscope



Linkam LTS120 stage





heat treatment

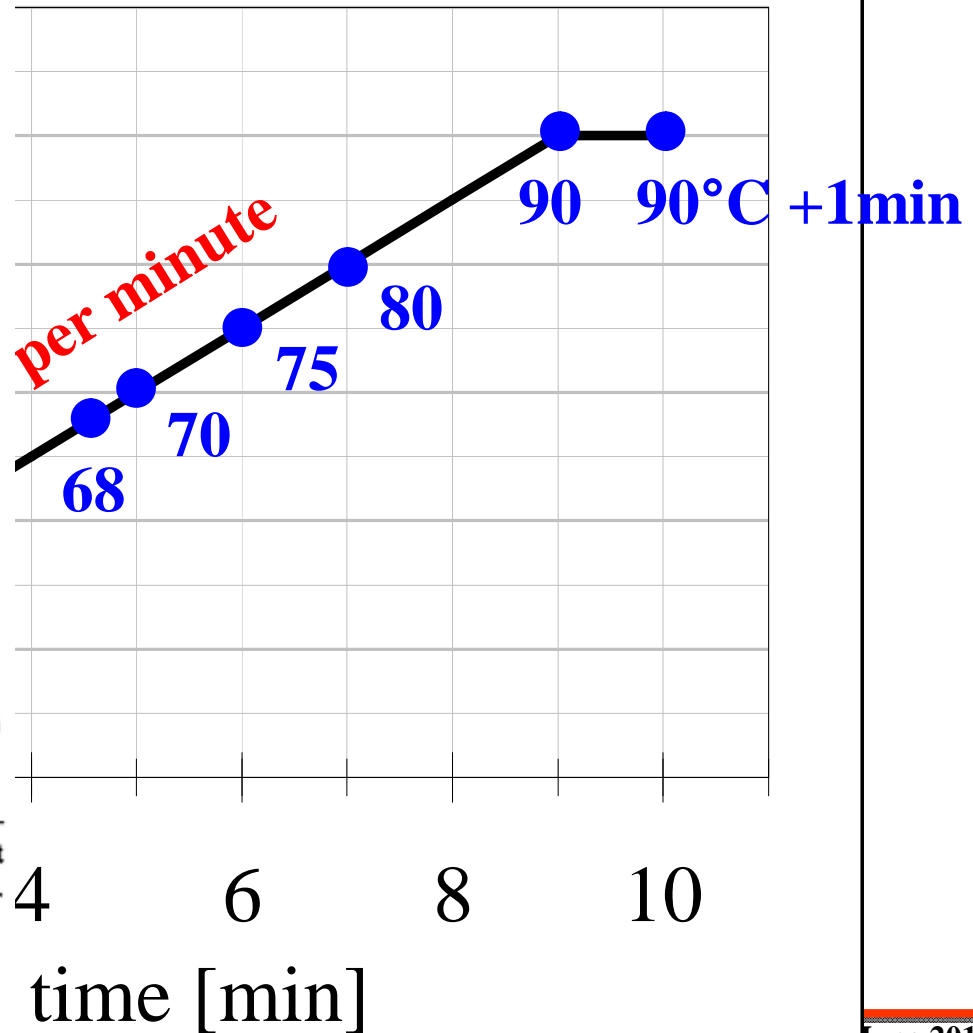
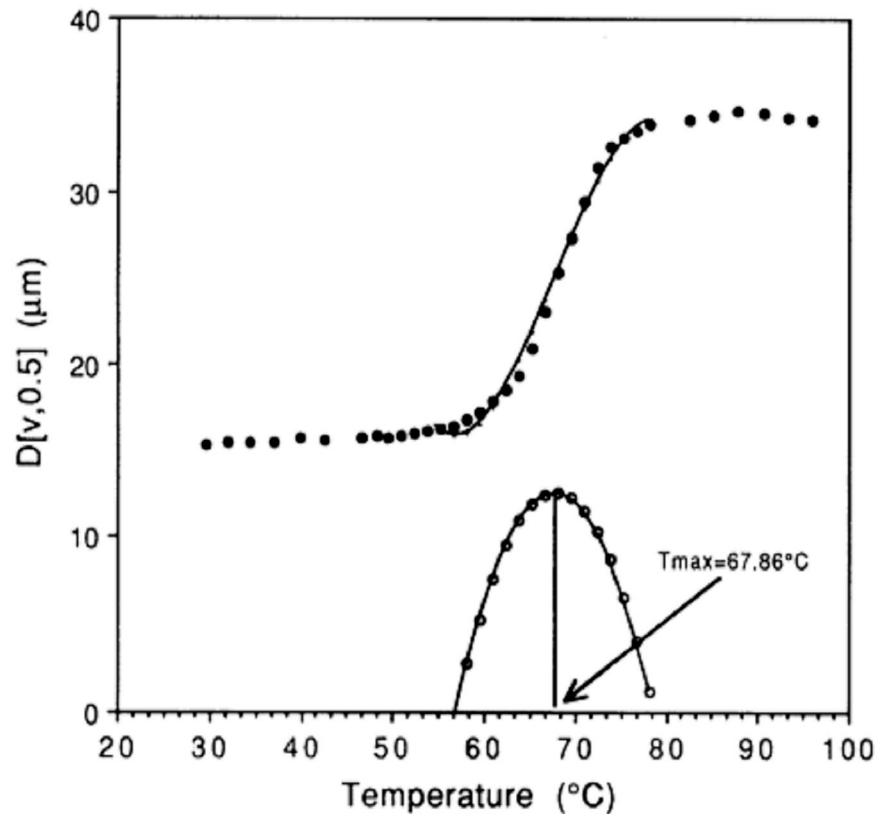
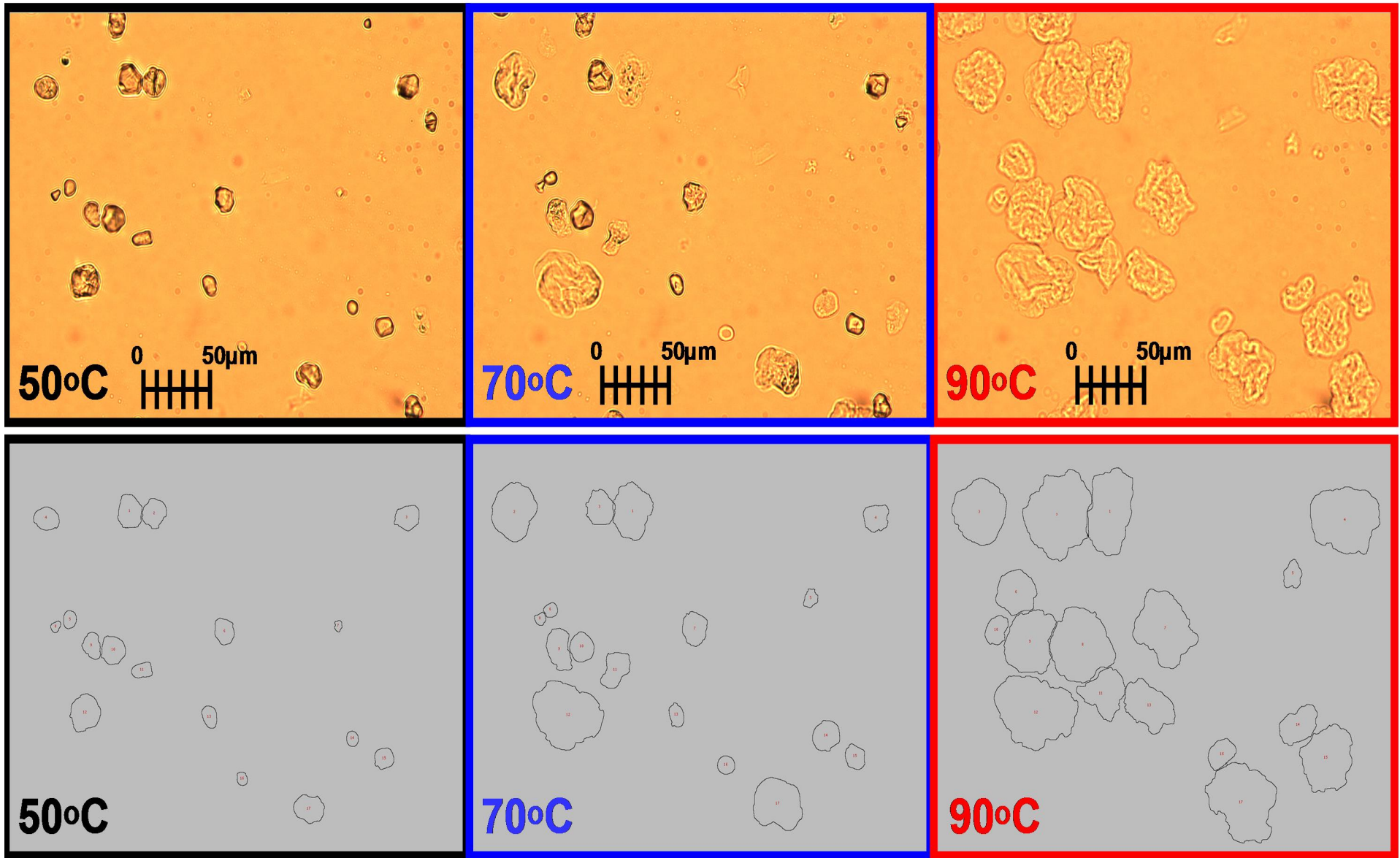
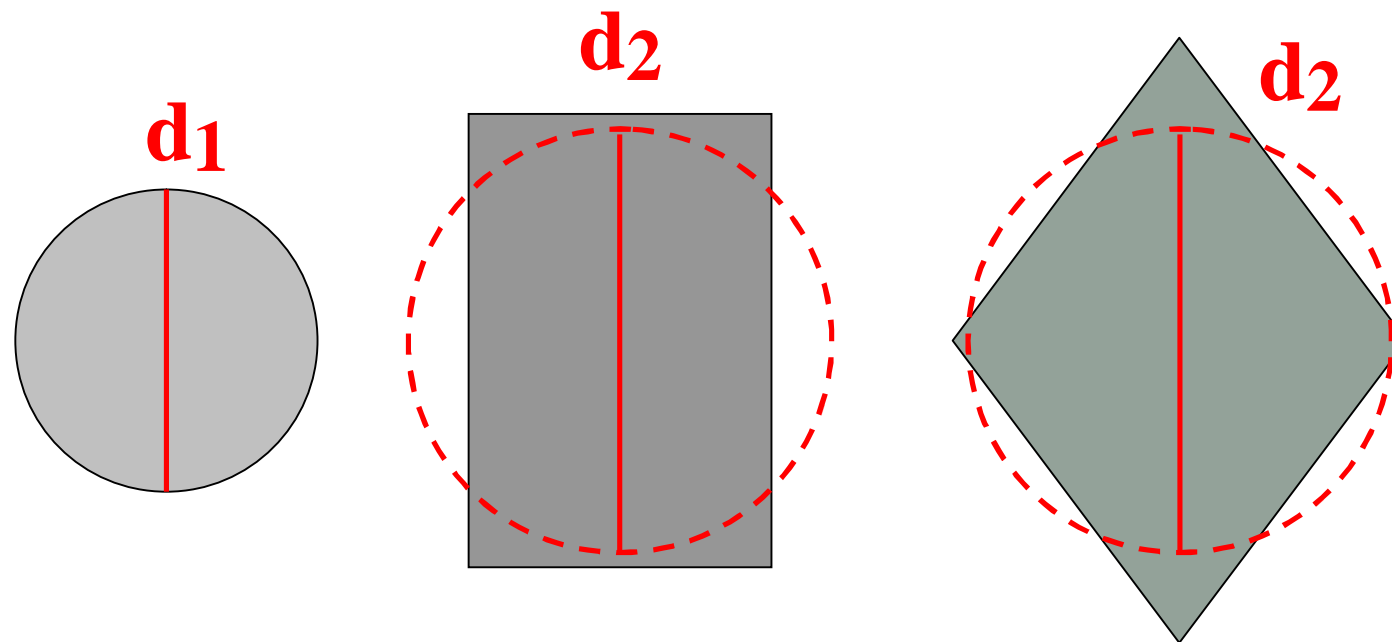


Fig. 4. Determination of  $T_{\text{max}}$  for starch swelling from diameter-temperature data (●) for a sample of common corn starch heated at  $4.8^{\circ}\text{C}/\text{min}$ .  $R^2$  for the 3rd order polynomial regression of  $D[v,0.5]$  vs. temperature was 0.993. ○ = 1st derivative of the polynomial.

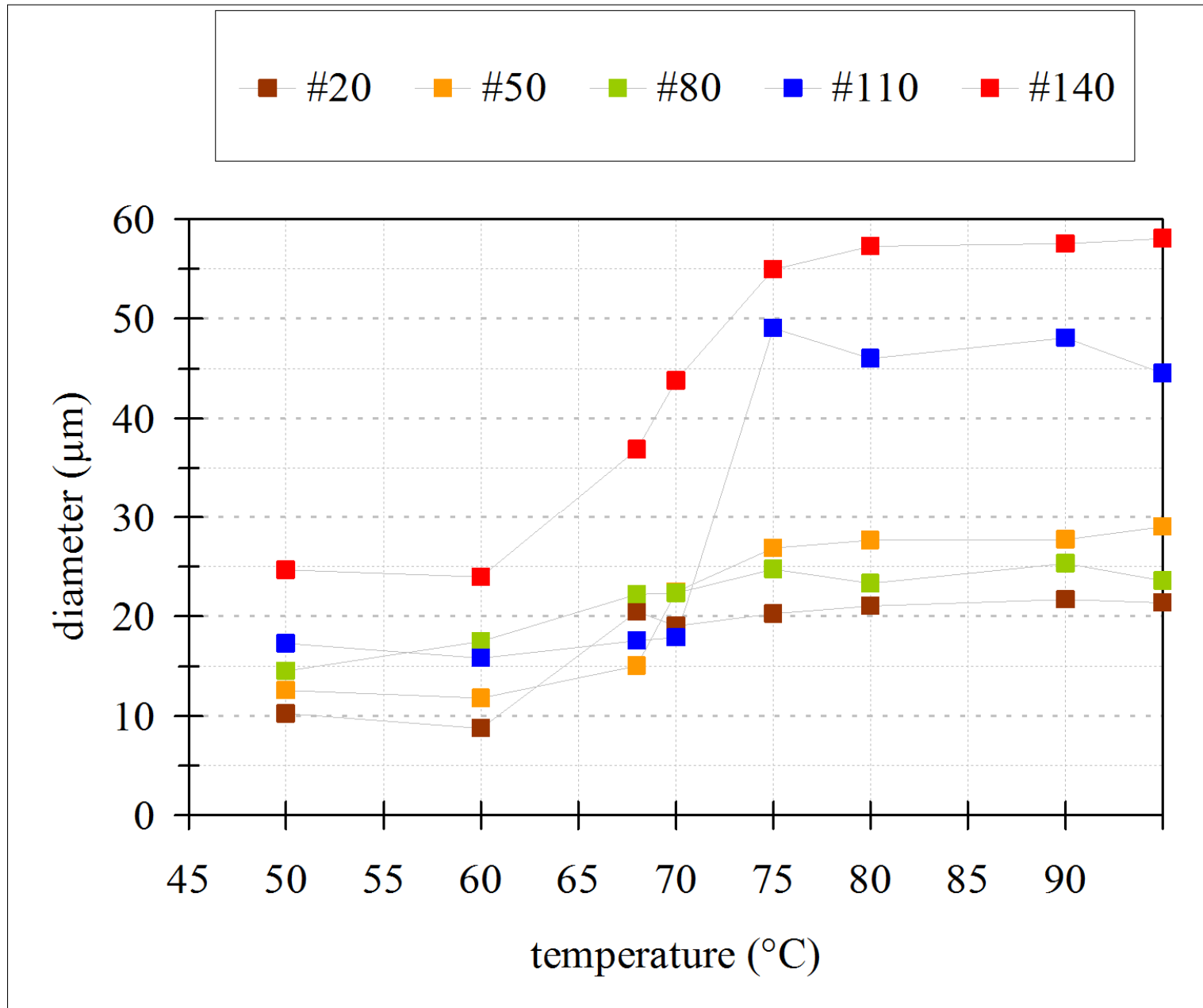


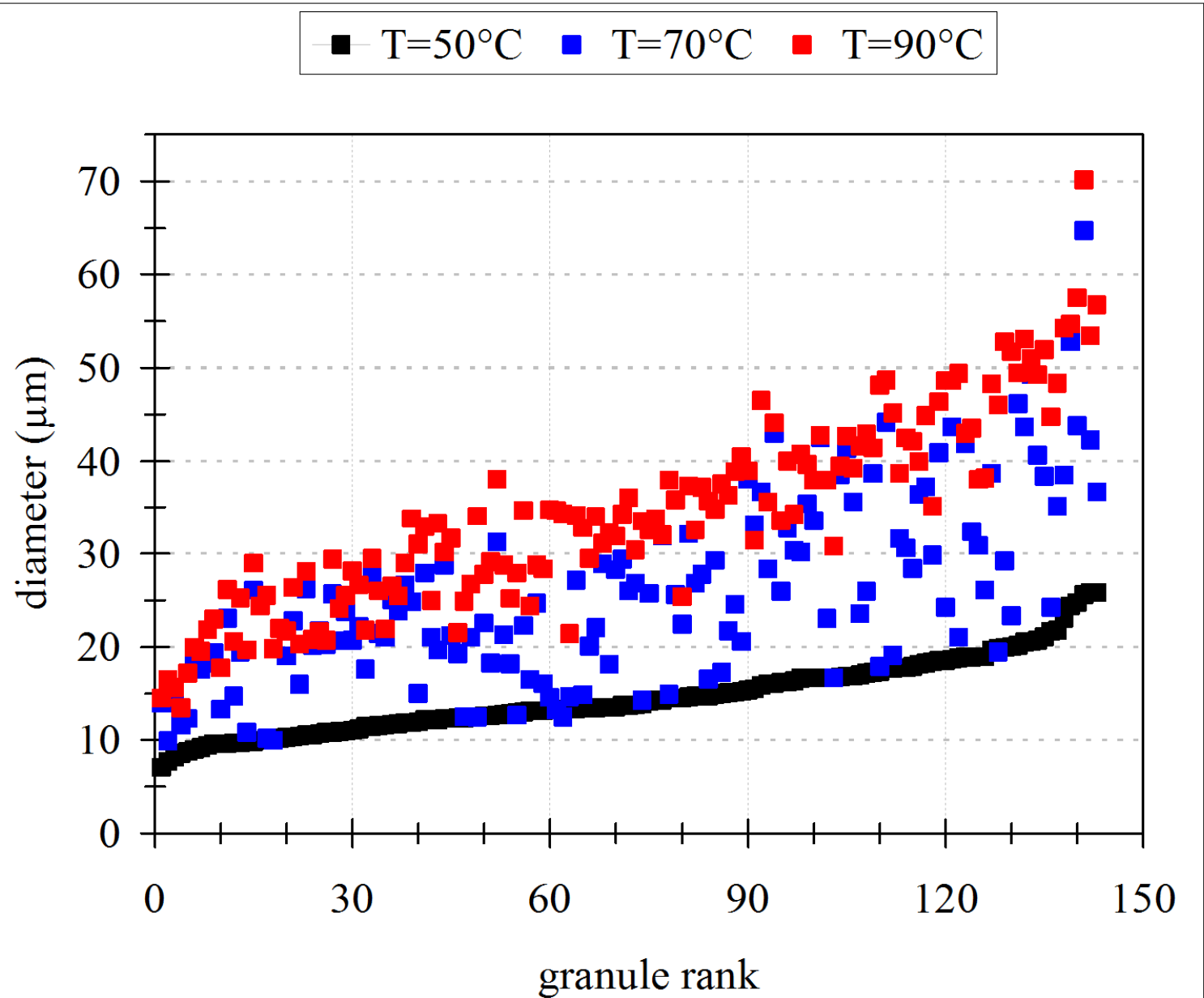
□ measure of starch granule (apparent) "size"

- ✓ software Image-J estimates the granule mean diameter from its apparent surface

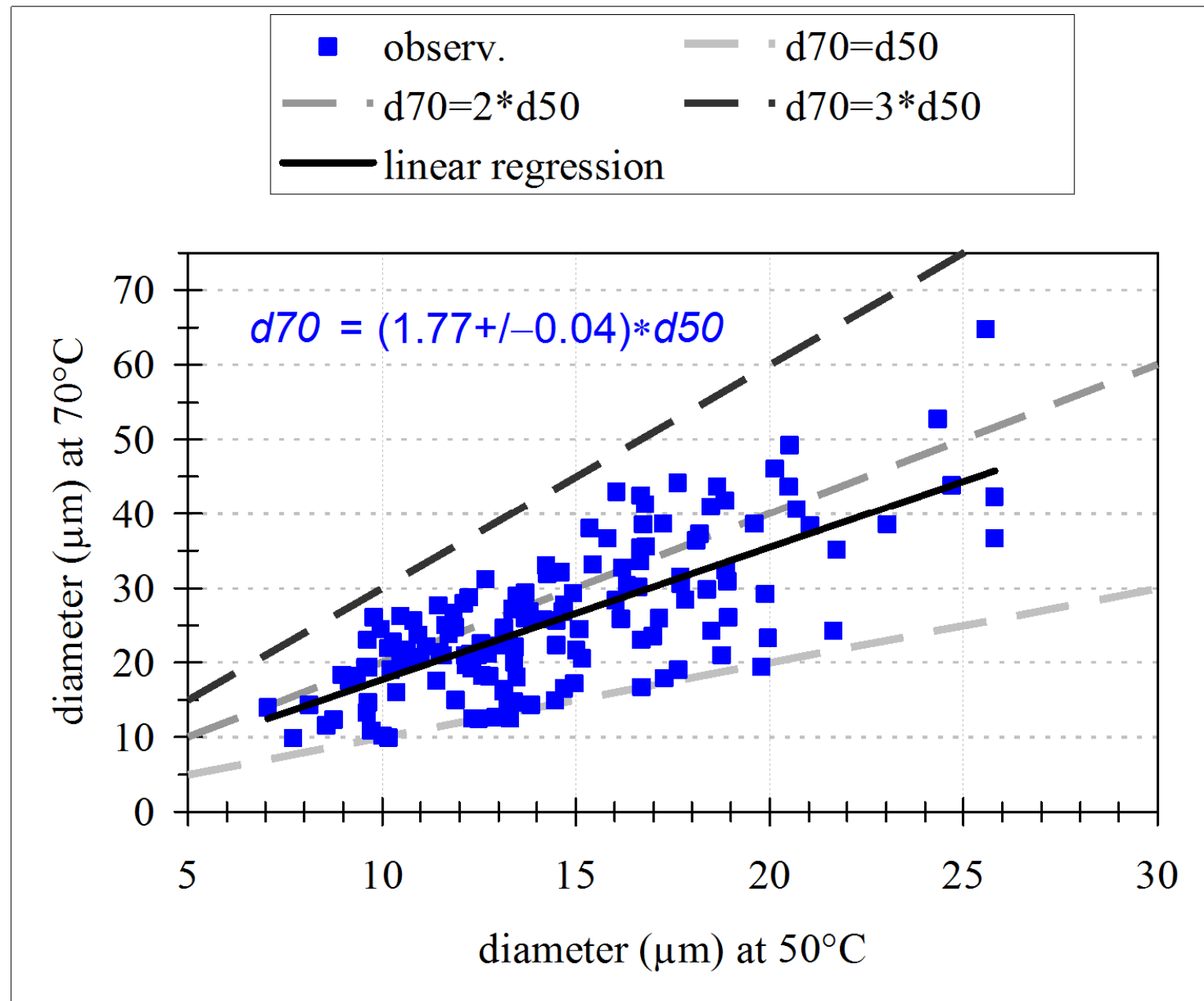


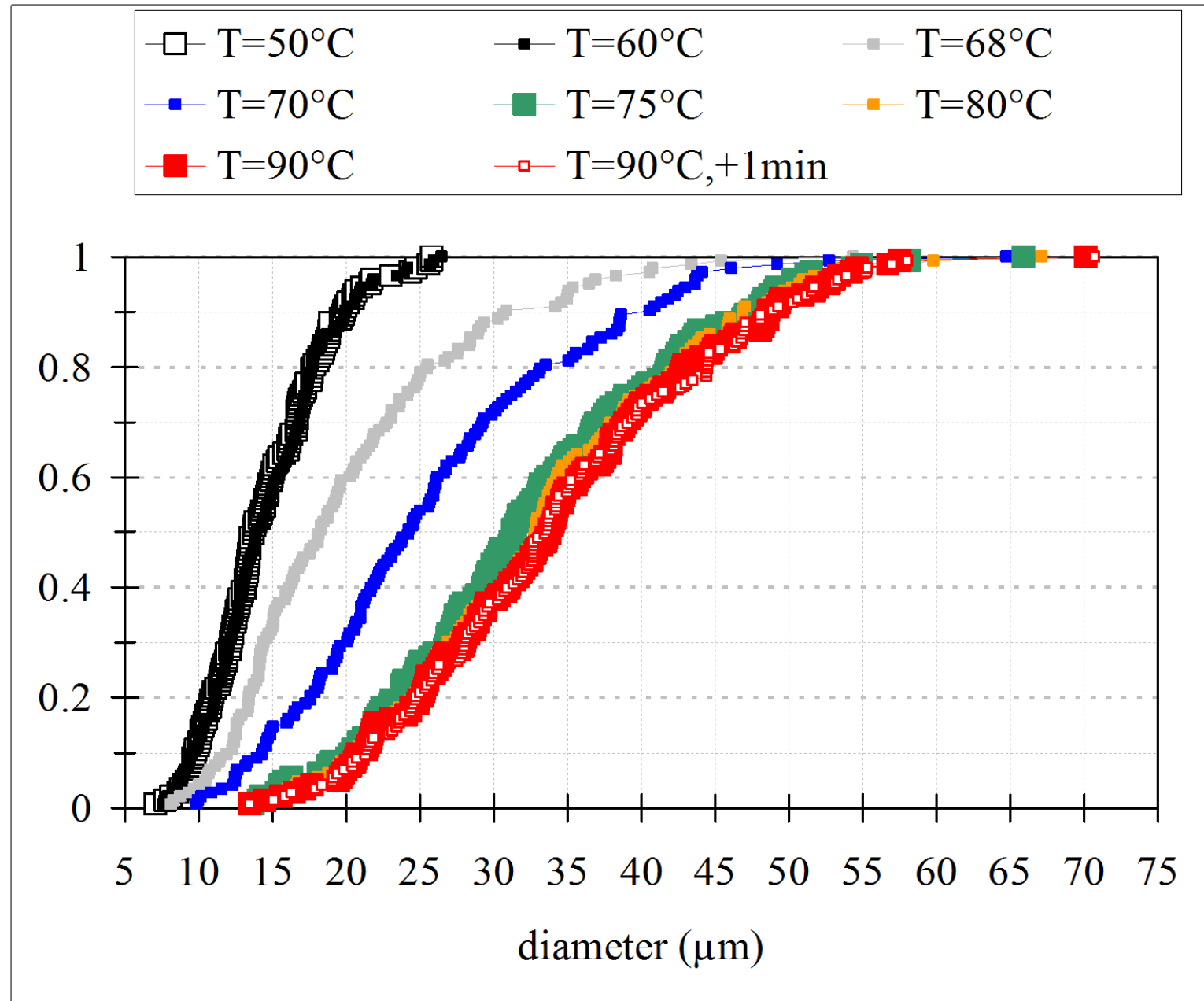
## diversity of thermal histories





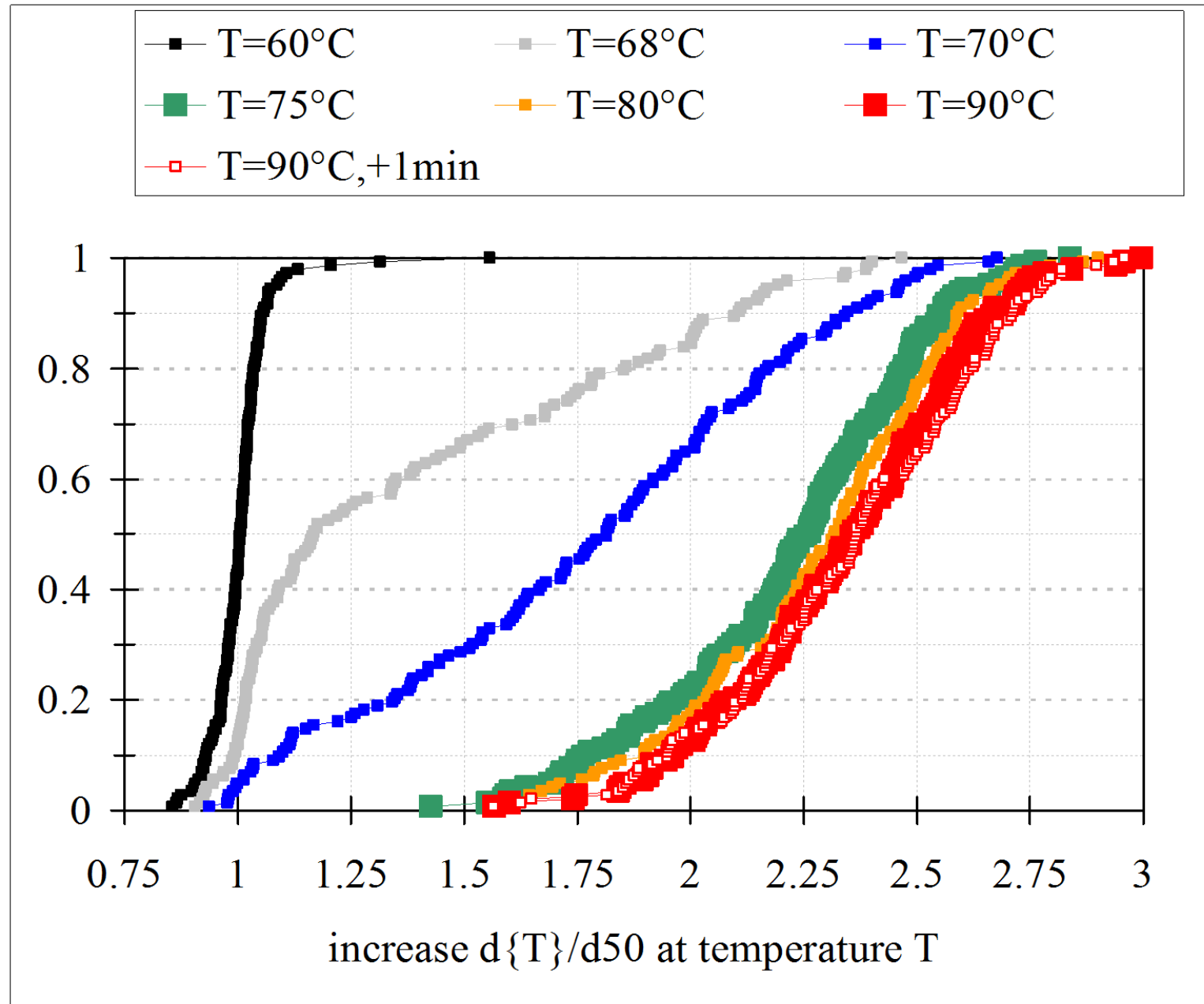
## swelling onset and initial granule size

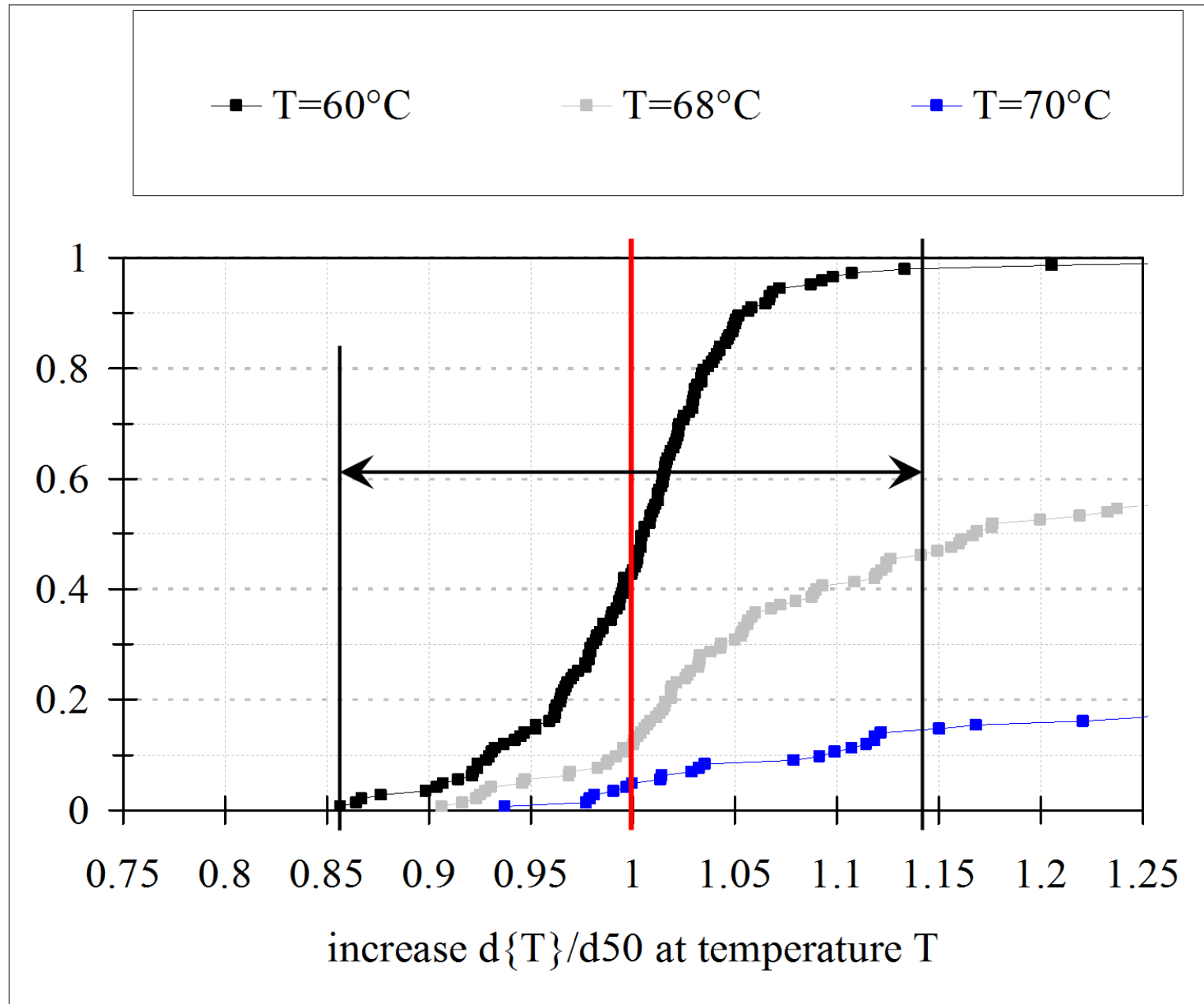




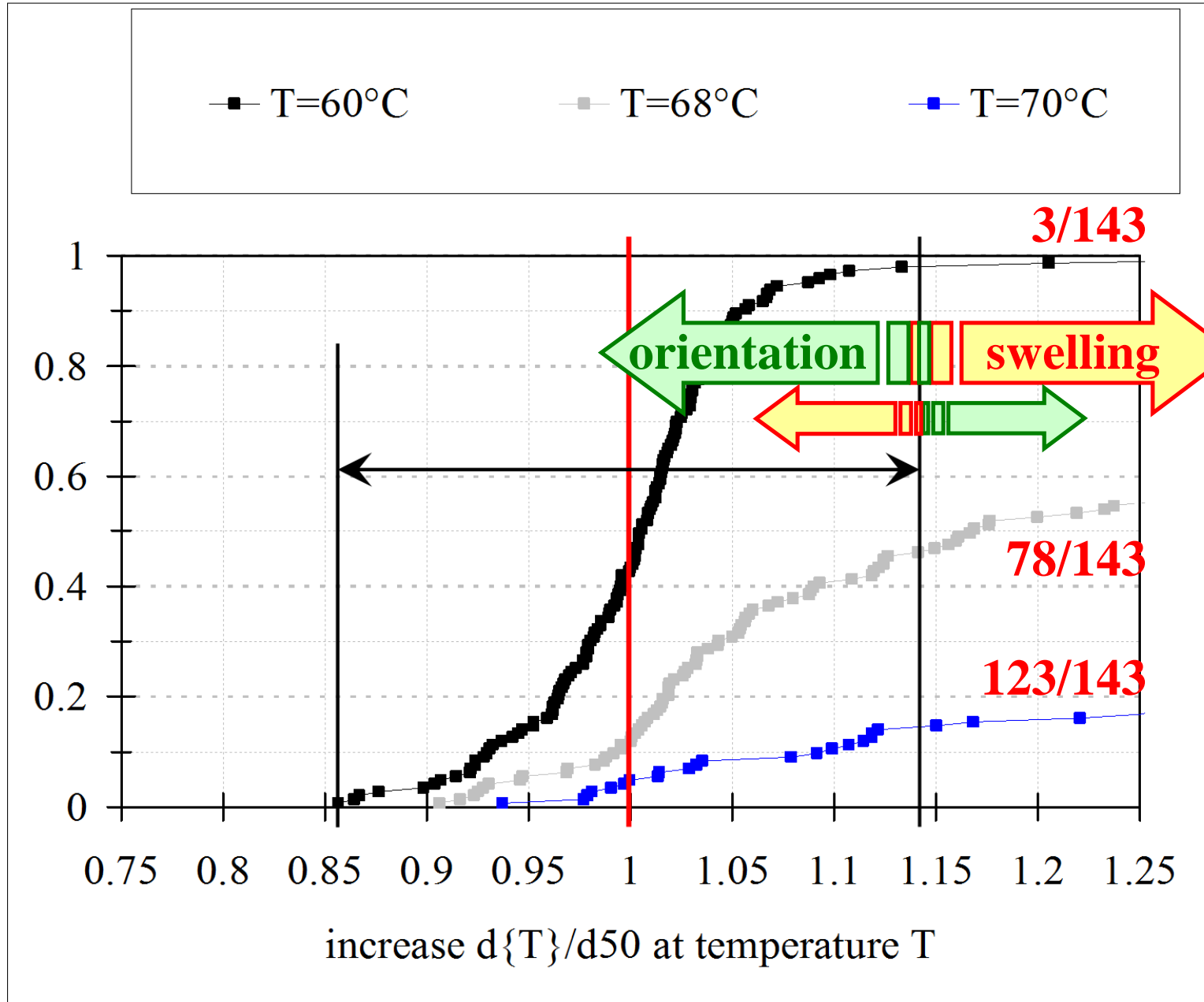


# swelling and granule size increase



swelling and granule size increase

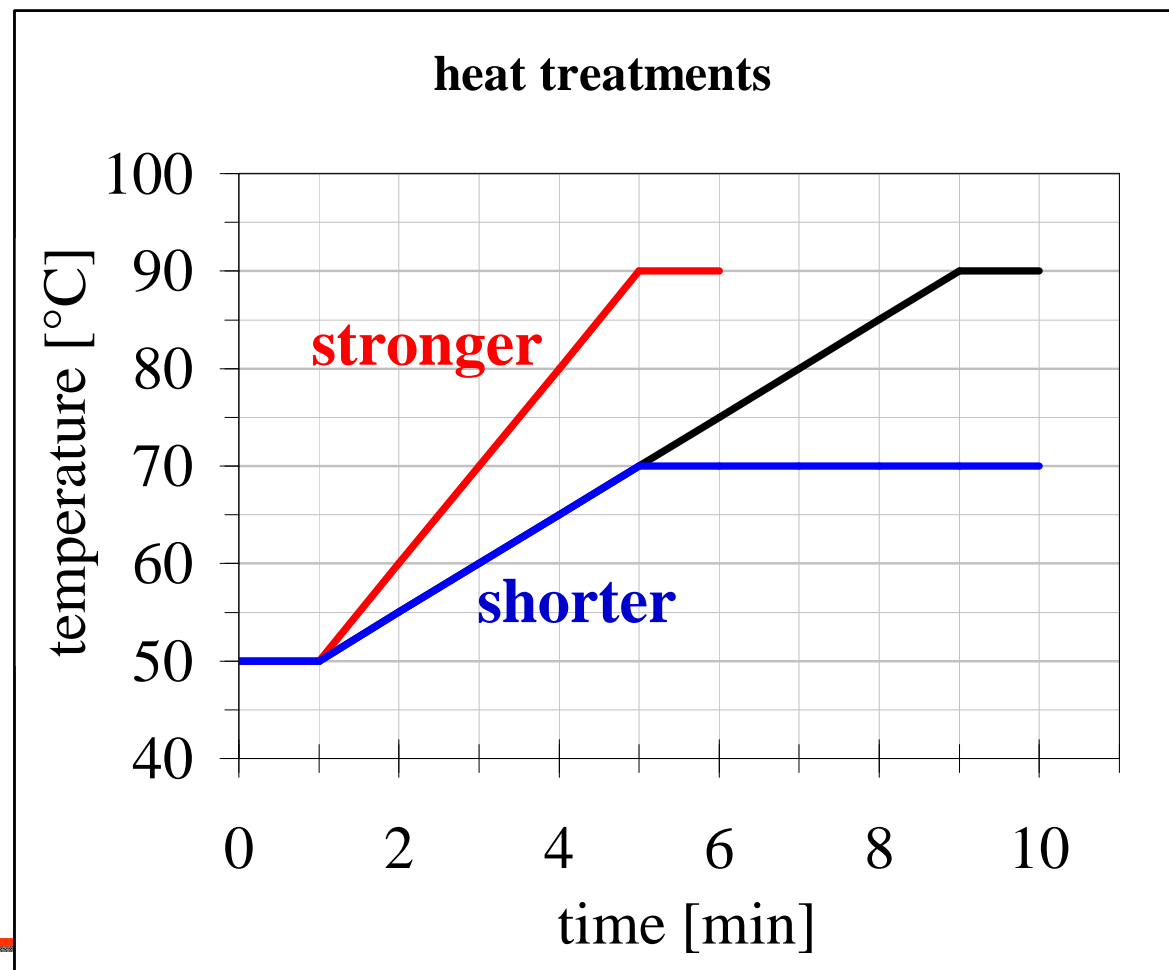
# influence of granule orientation (...!!!)



- ❑ **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**

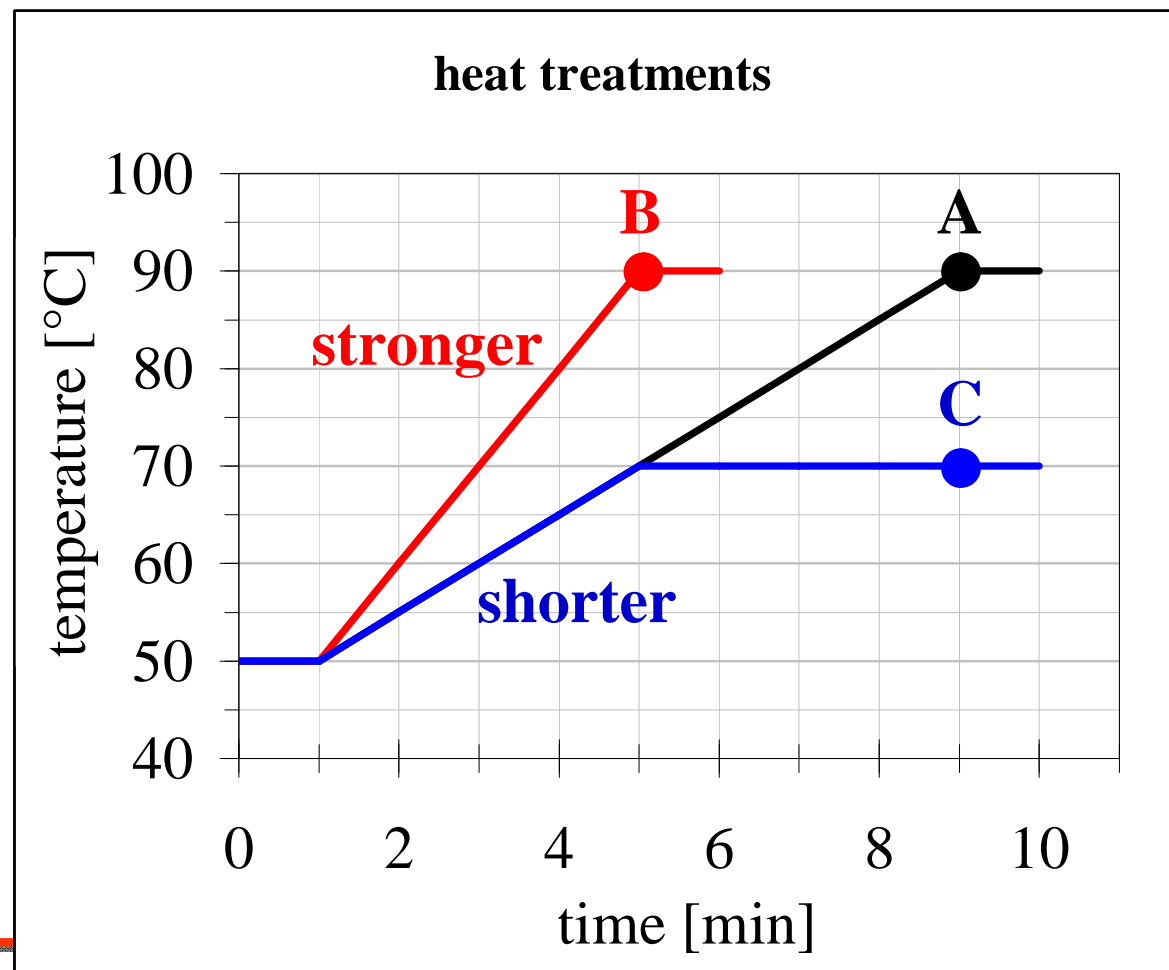
## □ future work:

- ✓ to assess the influence of heating rate and duration



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- ✓ to assess the influence of heating rate and duration



### □ future work:

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

