

## 淀粉糊的透明度及其影响因素的研究

### Starch Paste Clarity and Its Influence Factors

投稿时间: 2001-8-20      最后修改时间: 2001-10-29

稿件编号: 20020134

中文关键词: 淀粉糊;透明度;分子结构;食品成分;老化

英文关键词: starch paste; clarity; molecular structure; food ingredient; retrogradation

基金项目:

作者	单位
杜先锋	安徽农业大学
许时婴	无锡轻工业大学
王璋	无锡轻工业大学

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中文摘要:

研究了淀粉糊的透明度以及NaCl、蔗糖、柠檬酸等食品成分和老化作用对透明度的影响。分子结构是影响淀粉糊透明度高低的内在因素,对于所添加的食品成分来说,NaCl降低淀粉糊的透明度,而蔗糖、柠檬酸则提高糊液的透明度。在储存初期(4℃,0~4d),由于直链淀粉迅速形成交联网,淀粉糊的透明度迅速下降。随着支链淀粉在交联网中逐渐分散,凝胶的逐步形成和完善,透明度下降减缓并趋于极限

英文摘要:

Starch paste clarity and the effects of molecular structure, retrogradation and some food ingredients such as NaCl, sucrose and citric acid were investigated. The experimental results indicate that the starch molecular structure is the principal factor to influence the starch paste clarity. NaCl was proved to be able to reduce starch paste clarity, and sucrose, citric acid are proved to be able to increase the clarity. During the initial storage period(4℃,0~4 d), the clarity decreased abruptly, then it gradually decreased to its minimum as the leached out amylose completely formed a three dimensional network with amylopectin embedded in and reinforced to the interpenetrating amylose gel matrix.

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服务热线: 010-65929451 传真: 010-65929451 邮编: 100026 Email: tcsae@tcsae.org

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