Czech Journal of FOOD SCIENCES

Table of Contents

Editorial Board

For Authors

- Authors Declaration
- Instruction to Authors
- Guide for Authors
- Copyright Statement
- Submission

For Reviewers

- Guide for Reviewers
- Reviewers Login

Subscription

Czech J. Food Sci.

Babić J., Šubarić D., Ačkar Đ., Piližota V.,

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Effects of pectin and carrageenan on thermophysical and rheological properties of tapioca starch

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The effects of hydrocolloids pectin, carrageenan, as well as of pectin/carrageenan mixtures on gelatinisation, retrogradation, rheological characteristics, and swelling power of tapioca starch were studied with Brookfield rotational viscometer and differential scanning calorimeter (DSC). The results showed that hydrocolloids retarded the retrogradation of tapioca starch. Enthalpy and temperatures of gelatinisation, as well as solubility, did not vary significantly in starch-hydrocolloid systems. Viscosity of tapioca starch increased on the addition of hydrocolloids: the effect of carrageenan

that of pectin.

Keywords:

tapioca starch; hydrocolloids; viscosity; gelatinisation; retrogradation

[fulltext]