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# **Czech J. Food Sci.**

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

**Kopjar M., Nedic Tiban N.**

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

Czech J. Food Sci., 24 (2006): 275-282

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

on necessity, was more remarkable than  
that of pectin.

## Keywords:

tapioca starch; hydrocolloids; viscosity;  
gelatinisation; retrogradation

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