

## عنوان مقاله:

Evaluation of isolated emmer and einkorn starches

## محل انتشار:

هجدهمین کنگره ملی صنایع غذایی (سال: 1387)

تعداد صفحات اصل مقاله: 4

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## خلاصه مقاله:

Emmer and einkorn were one of the earliest domesticated forms of wheat. Today they are only seldom cultivated. To increase the variety of raw materials old crops are now rediscovered and analysed for potential uses in food processing. To characterise isolated emmer and einkorn starch the main components and the functional properties were analysed. Starch was isolated from emmer and einkorn in pilot scale by using the labeling method. The protein and fat content of emmer starch was lower, suggesting that the cleaning and isolation process was more successful than in einkorn starch. Isolated emmer starch showed a higher solubility, a higher water binding capacity but a lower swelling power compared to einkorn starch. The freeze-thaw stability of einkorn starch was higher as shown by lower syneresis values. The peak viscosity, viscosity at 30 and 95°C and the setback profile of einkorn starch was higher than that of emmer starch

## کلمات کلیدی:

emmer wheat starch, einkorn wheat starch, functional properties

## لینک ثابت مقاله در پایگاه سیویلیکا:

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