

# Nutritional Aspects and Safety of Modified Food Starches

Otto B. Wurzburg

The term "modified starches" covers a wide variety of starch-derived products. A number of techniques, such as those involved in bleaching, enzymic digestion, dextrinizing, and hydrolysis, have either no effect on the starch or are used to reduce the size of the starch molecule. The latter process is similar to the digestive process, as well as such common food-processing techniques as toasting or baking bread. Starch modifications in these categories are widely accepted as being similar to unmodified starches for use in foods. For this reason, no further attention will be given to this type of modification.

## Chemical Starch Modification

This paper is devoted to those modified starches made by treating starch with agents that introduce substituent chemical moieties into the starch granule through reaction with hydroxyl groups in the starch molecule. These chemically modified starches have been used as food ingredients for over 45 years. All are cleared for use in the US, Canada, and the UK, and have been accepted by the Joint Expert Committee on Food Additives of the FAO/WHO. They impart to food systems valuable functional properties that cannot be realized with unmodified starches. They provide texture, thicken, suspend solids, stabilize emulsions, facilitate processing by protecting foods during processing, or protect finished foods during distribution and storage.

Within the broad category of chemically modified starches there are wide variations in

the extent to which the starch has been chemically altered. Many such starches contain only infinitesimal amounts of substituent groups and might be considered 99.9 percent pure starch. The presence of the added chemical groups is not readily detected except by sophisticated analytical methods or by physical characterization. Others contain sufficient amounts of substituent chemical moieties to be easily detected.

There are two major ways to modify starch chemically: crosslinking, and introduction of monosubstituent groups. Most of the modified food starches used in the food industry are made either by crosslinking or by combining crosslinking and introducing monosubstituent groups. Limited amounts of starches containing only monosubstituent groups are used in foods.

Unmodified or native starch occurs in the form of minute granules that are insoluble in cold water. They owe their integrity to crystallites formed by hydrogen bonds between hydroxyls on adjacent molecules. When heated in the presence of water, the hydrogen bonds holding the granule together weaken, permitting the granules to imbibe water, swell, and thicken to form colloidal dispersions. Such dispersions have limited value in most food systems because of the sensitivity of the hydrogen bonds responsible for the integrity of the swollen granule to thermal and mechanical breakdown.

## Crosslinking as a Chemical Modification

Crosslinking reinforces starch granules with intermolecular chemical bonds that keep the swollen starch granules intact after the hydrogen bonds have been ruptured. The technique

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# Nutritional And Safety Aspects Of Food Processing Food Science V 6

**Sudip Kumar Pattanayek, Debashis  
Dutta, Ajay Singh**



## **Nutritional And Safety Aspects Of Food Processing Food Science V 6:**

*National Library of Medicine Current Catalog* National Library of Medicine (U.S.),1982      *Current Catalog* National Library of Medicine (U.S.),1985 First multi year cumulation covers six years 1965 70      **Handbook of Food Engineering** Dennis R. Heldman,Daryl B. Lund,Cristina Sabliov,2018-12-19 As the complexity of the food supply system increases the focus on processes used to convert raw food materials and ingredients into consumer food products becomes more important The Handbook of Food Engineering Third Edition continues to provide students and food engineering professionals with the latest information needed to improve the efficiency of the food supply system As with the previous editions this book contains the latest information on the thermophysical properties of foods and kinetic constants needed to estimate changes in key components of foods during manufacturing and distribution Illustrations are used to demonstrate the applications of the information to process design Researchers should be able to use the information to pursue new directions in process development and design and to identify future directions for research on the physical properties of foods and kinetics of changes in the food throughout the supply system Features Covers basic concepts of transport and storage of liquids and solids heating and cooling of foods and food ingredients New chapter covers nanoscale science in food systems Includes chapters on mass transfer in foods and membrane processes for liquid concentration and other applications Discusses specific unit operations on freezing concentration dehydration thermal processing and extrusion The first four chapters of the Third Edition focus primarily on the properties of foods and food ingredients with a new chapter on nanoscale applications in foods Each of the eleven chapters that follow has a focus on one of the more traditional unit operations used throughout the food supply system Major revisions and or updates have been incorporated into chapters on heating and cooling processes membrane processes extrusion processes and cleaning operations      **Handbook of Food Science, Technology, and Engineering** Yiu H. Hui,2006      *Handbook of Food Analysis: Methods and instruments in applied food analysis* Leo M. L. Nollet,2004 Presents contemporary methods of measuring optical properties moisture ash content and other physical characteristics of food and evaluates techniques used to trace nutrient analytes ranging from peptides proteins and enzymes to aroma compounds to carbohydrates and starch      Animal Feed Science and Nutrition ,2022-05-18 Animal food production faces many challenges including shortage of high quality feed ingredients contribution of greenhouse gases and pollutants to the environment development of antimicrobial resistance food safety and animal health and welfare This examines these issues over three sections The first section is the introduction The second section provides insights into optimization of pasture utilization employing different supplements and feed additives to maximize beef cattle production use of insect meal as a promising protein feed ingredient and ruminal microbiome manipulation to improve ruminal fermentation efficiency The third section discusses accurate estimation of enteric methane emission factors reduction of enteric methane emissions by means of feeding management and antimethanogenic compounds and different heavy metal pollution by poultry

wastes and associated health hazards      **Whole Grains** Shabir Ahmad Mir, Annamalai Manickavasagan, Manzoor Ahmad Shah, 2019-03-04 Whole grains play an important role in healthy diets due to their potential role in minimizing the risk factors for several diseases. Thus the need for a comprehensive work that addresses all aspects of whole grain technology including processing, product development and nutrition values. This book covers the technological, nutritional and product development aspects of all whole grains including wheat, rice, barley, rye, sorghum, millet, maize and oats among others. The book will review and summarize current knowledge in whole grains with the intent of being helpful to the food industry in the development of high quality whole grain products. **Key Features:** Covers the technology for whole grain processing; Promotes the utilization of whole grain products; Provides the information about the nutritional components of whole grains; Explores the health benefits of whole grains; Presents the latest trends and safety concerns of whole grains. The chapters include amaranth, barley, brown rice, buckwheat, maize, millets, oats, quinoa, rye, sorghum and wheat. In addition, current trends in processing technology and product development for whole grains are explained in detail in a separate chapter. The last chapter deals with the food safety management of whole grains. Contributions from global experts in this field make this book a key reference material for all aspects of whole grains. This book is suitable for students, scientists and professionals in food science, food engineering, food technology, food processing, product development, food marketing, nutrition and other health sciences.      *Sustainable Food Innovation* Luca Serventi, 2023-03-16 This text offers a holistic approach to the two topics of the highest interest in the current and future food industry: sustainability and nutrition. The current knowledge is narrow and specific to individual topics focusing on either one nutrient or one discipline. Food is part of a wide circle of disciplines: nutrition, technology, sensory, environmental aspects, psychology, economy, culture and society. In the recent years, the sales of innovative foods such as meatless burgers, allergen free products and personalized nutrition have skyrocketed. *Sustainable Food Innovation* presents the big picture on each nutrient, industrial and natural sources, ingredients, food products, consumer acceptability, price, sensory quality and nutritional properties, quantity and quality, with each chapter focusing on a specific essential nutrient. Further chapters illustrate the role of other elements of interest such as bioactive. In addition, experimental data is added to enrich the book. Online discussions on current food trends are analyzed and presented to the reader in the effort to understand consumers' psychology. This will be the first publication to combine literature review and research data and the first to offer a comprehensive discussion on sustainable food innovation. The ultimate goal is to educate consumers and experts providing technical and socioeconomic knowledge in a multidisciplinary context. Ultimately, informed technologists will develop healthier sustainable food products and informed consumers will make informed decisions on nutrition and food choices.      Innovation of Food Products in Halal Supply Chain Worldwide Aishah Bujang, Siti Aimi Sarah Zainal Abidin, Nina Naquiah Ahmad Nizar, 2023-04-01 *Innovation of Food Products in the Halal Supply Chain Worldwide* covers the fundamentals and food guidelines of halal food production. Unlike other texts on the halal food market and halal certification, this book

promotes halal product innovation by presenting exciting newly developed ingredients that are substitutions of non halal ingredients with halal alternatives such as lard substituted with modified vegetable fats pig with halal goat beef camel fish gelatin collagen alternative meat substitute or even additives Innovations in halal processing technologies cover the latest techniques in halal production and authentication halal tracking traceability in halal transport and logistics a vast area at the end of a supply chain All chapters are written by acknowledged experts in their field thus the book brings together the top researchers in this essential topic of importance to a huge percentage of the world s population Helps readers understand the advancement of available halal substitutes and replacers Offers tools to enhances product sustainability and food security through innovation Fosters innovation in food science with alternative halal ingredients **Engineering Properties of**

**Foods, Fourth Edition** M.A. Rao,Syed S.H. Rizvi,Ashim K. Datta,Jasim Ahmed,2014-04-22 It has been nearly a decade since the third edition of Engineering Properties of Foods was published and food structure microstructure remains a subject of research interest In fact significant developments have taken place in the area of high pressure processing HPP which has been approved for pasteurization of food by the Food and Drug Administration Kinetic data related to HPP have proven important for validation of pressure assisted pasteurization Due to these developments three new chapters have been added to the Fourth Edition Food Microstructure Analysis Glass Transition in Foods Kinetics and Process Design for High Pressure Processing The text focuses on elucidating the engineering aspects of food properties and their variations supplemented by representative data Chapters have been updated and revised to include recent developments The book presents data on physical chemical and biological properties illustrating their relevance and practical importance The topics range from surface properties rheological properties and thermal properties to thermodynamic dielectric and gas exchange properties The chapters follow a consistent format for ease of use Each chapter contains an introduction food property definition measurement procedure modeling representative data compilation and applications *Food Processing* Stephanie

Clark,Stephanie Jung,Buddhi Lamsal,2014-06-03 FOOD PROCESSING Food Processing Principles and Applications Second Edition is the fully revised new edition of this best selling food technology title Advances in food processing continue to take place as food scientists and food engineers adapt to the challenges imposed by emerging pathogens environmental concerns shelf life quality and safety as well as the dietary needs and demands of humans In addition to covering food processing principles that have long been essential to food quality and safety this edition of Food Processing Principles and Applications unlike the former edition covers microbial enzyme inactivation kinetics alternative food processing technologies as well as environmental and sustainability issues currently facing the food processing industry The book is divided into two sections the first focusing on principles of food processing and handling and the second on processing technologies and applications As a hands on guide to the essential processing principles and their applications covering the theoretical and applied aspects of food processing in one accessible volume this book is a valuable tool for food industry professionals across all

manufacturing sectors and serves as a relevant primary or supplemental text for students of food science

**Handbook of Nutrition and Diet** Babasaheb B. Desai, 2000-08-16 This handbook of nutrition and diet provides information on food nutrients and their functions food safety and distribution food composition consumption and utilization adequacy of diet and the nutritional management of diseases and disorders It also discusses the effects of nutrition and diet on diseases of the bones teeth hair kidneys l

**Handbook of Food Analysis: Physical characterization and nutrient analysis** Leo M. L. Nollet, 2004 This two volume handbook supplies food chemists with essential information on the physical and chemical properties of nutrients descriptions of analytical techniques and an assessment of their procedural reliability The new edition includes two new chapters that spotlight the characterization of water activity and the analysis of inorganic nutrients and provides authoritative rundowns of analytical techniques for the sensory evaluation of food amino acids and fatty acids neutral lipids and phospholipids and more The leading reference work on the analysis of food this edition covers new topics and techniques and reflects the very latest data and methodological advances in all chapters

**Innovative Thermal and Non-Thermal Processing, Bioaccessibility and Bioavailability of Nutrients and Bioactive Compounds** Francisco J. Barba, Jorge M.A. Saraiva, Giancarlo Cravotto, Jose M. Lorenzo, 2019-06-07 Innovative Thermal and Nonthermal Processing Bioaccessibility and Bioavailability of Nutrients and Bioactive Compounds presents the implications of conventional and innovative processing on the nutritional and health aspects of food products Chapters cover the relationship between gastronomic science nutrition and food science in the development of healthy products introduce the most commonly used conventional and innovative approaches to preserve foods and extract valuable compounds describe how processing affects bioavailability and bioaccessibility of lipids particularly fatty acids protein amino acids and carbohydrates and discuss how processing affects bioavailability and bioaccessibility of minerals water soluble vitamins and fat soluble vitamins Final sections cover processing bioavailability and bioaccessibility of bioactive compounds describing how processing conventional and non conventional is affecting to bioavailability and bioaccessibility of bioactive sulphur compounds polyphenols flavonoids and bioactive peptides Presents the implications of conventional and innovative processing on the nutritional and health aspects of food products Introduces the most commonly used conventional and innovative approaches to preserve foods and extract valuable compounds Explains how processing conventional and non conventional affects the bioavailability and bioaccessibility of bioactive sulphur compounds polyphenols flavonoids and bioactive peptides

**Medical and Health Care Books and Serials in Print** , 1997

[Handbook of Food and Beverage Fermentation Technology](#) Y. H. Hui, Lisbeth Meunier-Goddik, Jytte Josephsen, Wai-Kit Nip, Peggy S. Stanfield, 2004-03-19 Over the past decade new applications of genetic engineering in the fermentation of food products have received a great deal of coverage in scientific literature While many books focus solely on recent developments this reference book highlights these developments and provides detailed background and manufacturing information Co Edited by Fidel Toldra Recipient of the 2010 Distinguished Research Award

from the American Meat Science Association Presenting a comprehensive overview Handbook of Food and Beverage Fermentation Technology examines a wide range of starter cultures and manufacturing procedures for popular alcoholic beverages and bakery dairy meat cereal soy and vegetable food products An international panel of experts from government industry and academia provide an in depth review of fermentation history microorganisms quality assurance practices and manufacturing guidelines The text focuses on the quality of the final food product flavor formation and new advances in starter cultures for dairy fermentations using recent examples that depict the main species used their characteristics and their impact on the development of other fermented foods With approximately 2 300 references for further exploration this is a valuable resource for food scientists technologists microbiologists toxicologists and processors **Catalog. Supplement - Food and Nutrition Information and Educational Materials Center** Food and Nutrition Information and Educational Materials Center (U.S.), *Non-Thermal Processing of Functional Foods* Sudip Kumar Pattanayek, Debashis Dutta, Ajay Singh, 2024-12-31 Functional foods also known as nutraceuticals began to gain prominence in the 1980s in Japan as foods for specified health use and became more widely recognized in the 1990s as research and interest in foods that could provide specific health benefits beyond essential nutrition grew worldwide These foods are typically enriched with bioactive components or formulated to contain substances or live microorganisms with a possible health enhancing or disease preventing value and at a safe and sufficiently high concentration to achieve the intended benefit Usually the added ingredients are classified as nutrients dietary fiber phytochemicals other substances or probiotics The production storage and consumer consumption of these functional foods require special attention to preserve quality attributes The production process of these foods can be classified as conventionally used thermal processing methods and non thermal alternatives In addition these processes may be combined with biological approaches involving enzymatic treatment and fermentation The various non thermal processes such as ultrasounds high hydrostatic pressure vacuum impregnation high voltage electrical discharge cold plasma pulsed light ozonation etc can be utilized for a product to sustain preserve quality attributes of the ingredients long shelf life and sensory qualities This book compiles the latest non thermal processing technologies to develop functional foods The book discusses bioactivity bioaccessibility and bioavailability related to nutrition and functional food ingredients It has 16 articles on different aspects of non thermal processing technologies Chapter 1 has discussed a general overview of emerging technologies and various non thermal processing techniques are discussed in Chapters 2 6 8 9 and 12 Chapters 7 11 13 15 and 16 discuss food safety and preservation We have discussed the functional foods and bioactive compounds in Chapters 10 and 14 A few of these reviews discuss the impact of developing non thermal technologies on several food components proteins carbohydrates lipids minerals vitamins polyphenols glucosinolates fragrance compounds and enzymes while maintaining the structure and functional properties This book is an excellent source of information for professionals postgraduate students and researchers in food sciences and chemical engineering **Green Technologies in**

**Food Production and Processing** Joyce I. Boye, Yves Arcand, 2012-01-10 Examining the full cycle from farm to fork this book reviews the current status of green processing in the agriculture and agri food sector and provides strategies for enhancing the use of environmentally friendly technologies for production and processing *How Technological Advances Change Human Food* Matteo Bordiga, Baojun Xu, 2025-09-17 Diet is key to understanding the past present and future of our species Much of human evolutionary success can be attributed to our ability to consume and preserve a wide range of foods Technological advances changed the types of foods we eat With this consideration *How Technological Advances Change Human Food* weaves together various themes starting with human evolution moving on to methods of food preservation and continuing with the evolution of cooking methods Issues relating to sustainability are also reported including green food processing vertical farming and edible insect farming There is a close link between what we eat and the development of our gut microbiota thus this book covers the evolution and adaptation of microbiota Key Features Contains a common thread in how technology has changed food and diet and its implications Focuses on the evolution of methods for both food preservation and cooking Explains the evolution and adaptation of gut microbiota in relation to diet



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