

Chemically Modified Starch And Utilization In Food Stuffs

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Chemically Modified Starch And Utilization

Two types of starch (commercial corn starch and high amylose corn starch), two plasticizers (sorbitol and GLY) and sunflower oil were tested in different concentrations (1-8 g/L), aiming at reducing water vapor and gas permeability of films. Plasticizer addition improved starch-based coatings performance by increasing barrier properties to ...

Natural-based plasticizers and biopolymer films: A review ...

Journal of Bacteriology publishes research articles that probe fundamental processes in bacteria, archaea, and their viruses and the molecular mechanisms by which they interact with each other and with their hosts and their environments.

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Addition of readily biodegradable compounds, such as starch, to a low-density polyethylene matrix may enhance the degradation of the carbon-carbon backbone (Griffin, 1977). The biodegradability of starch/polyethylene blends, and chemically modified samples of blends has been investigated (Johnson et al., 1993, Bikiaris et al., 1998). The ...

Biological degradation of plastics: A comprehensive review ...

The main classes of additives used in breadmaking are: (i) oxidants/reductants; (ii) emulsifiers; (iii) hydrocolloids; and (iv) preservatives. The main processing aids used are enzymes. Historically, market trends have developed from the use of ingredients in greater quantities - to obtain specific effects in bread (such as fat for crumb softness) - to the use of additives at much lower levels ...

Food Additives and Processing Aids used in Breadmaking ...

Edible polymers have established substantial deliberation in modern eons because of their benefits comprising use as edible materials over synthetic polymers. This could contribute to the reduction of environmental contamination. Edible polymers can practically diminish the complexity and thus improve the recyclability of materials, compared to the more traditional non-environmentally friendly ...

Edible Polymers: Challenges and Opportunities

Renewable resources are used increasingly in the production of polymers. In particular, monomers such as carbon dioxide, terpenes, vegetable oils and carbohydrates can be used as feedstocks for ...

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