

INFLUENCE OF WORKING PARAMETERS ON THE VISCOSITY OF THERMAL TREATED CORN STARCH SUSPENSIONS

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Abstract: The influence of three parameters (temperature, pre-treatment and shear rate) on the evolution of viscosity of medium concentrated starch suspensions (25% w/v) is investigated. The obtained viscosity curves allow the identification and analysis of the specific transformations of starch due to the thermal treatment (gelatinisation, pasting). Pregelatinisation has not a significant importance for the evolution of viscosity, whereas the increase of the shear rate shifts the viscosity.

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