

Single, Double, and Triple Starch Modifications

Single, Double, and Triple Starch Modifications, a volume in the "Applications of Starches in Food and Packaging" Series systematically reviews the chemical modification technology of starch and its latest research, in addition to providing a reference for the application of starch production technologies in food, materials, biomedicine and other fields. The book summarises the chemical modification methods of starch and its modified structure, as well as digestibility, and the physical and chemical properties. Simultaneously, it compares the latest research on the modification method, while describing its current or potential applications. Therefore, readers can comprehend the modification of starch and its related applications from a processing technology perspective and its impact. Edited by an internationally diverse group of experts and leaders who possess extensive knowledge of techniques and properties of the chemical modification of natural starch, this book is an excellent resource that ensures a global perspective on the subject matter.

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