

عنوان مقاله:

wheat starch edible films ۳ Effect of glycerol and polyethyleneglycole on physical properties of

محل انتشار:

هجدهمین کنگره ملی صنایع غذایی (سال: 1387)

تعداد صفحات اصل مقاله: 5

نویسندگان:

ROZHIN AHANGARI - Department of Food Science, Azad Islamic University, Sabzevar Branch, ۱۰ Sabzevar, Iran

MAJID JAVANMARD - Department of Food Science, Institute Of Chemical Technologies, Iranian ۱۲ Research Organization for Science & Technology (IROST) No. ۷۱, Forsat St

HAMID TAVAKKOLIPOUR - Department of Food Science, Azad Islamic University, Sabzevar Branch, ۱۰ Sabzevar, Iran

خلاصه مقاله:

Wheat starch films were prepared by dispersing 4% starch in tap water, and plasticized with different levels of Gly and PEG. The emulsion films were evaluated for ۱۸. (%) in different levels (Gly = 2, 3 % and PEG = 0.0, 0.2, 0.3 and 0.4). PEG to decreases in Modulus (EM) ۱۹ mechanical properties, water vapor transmission (WVT). Gly or PEG in the films led to increases in Tensile Strength (TS). Increasing Gly content of films led to slight increase in Elongation (EL). Increasing the WVT was PEG ratio further resulted in an increase in Elongation (EL) for all films. No significant difference in ۲۱ observed between films made from mixtures of various proportions of Gly with increasing PEG (addition) at all levels of plasticizer

کلمات کلیدی:

Wheat starch pouches; Physicochemical tests; Shelf life

لینک ثابت مقاله در پایگاه سیویلیکا:

<https://civilica.com/doc/140434>

