

عنوان مقاله:

Studies on inulin

محل انتشار:

سومین کنفرانس بین المللی پژوهش های کاربردی در علوم و مهندسی (سال: 1397)

تعداد صفحات اصل مقاله: 10

نویسنده:

Sima Zeidvand - *Master s Degree, Department of Food Science and Technology, Islamic Azad University, Varamin-Peshwa, Varamin*

خلاصه مقاله:

Inulin is a chemical compound with the chemical formula $C_6nH_{10n} + 2O_{5n} + 1$. The inulin is a group of natural polysaccharides produced by a large variety of plants. Aninolin by a number of plants as a means of saving energy, especially in the roots The plants that consume and save inulin for energy storage do not use other forms of carbohydrates such as starches to store energy. Inulins are a group of naturally occurring polysaccharides produced by many types of plants industrially most often extracted from chicory. The inulins belong to a class of dietary fibers known as fructans. Inulin is used by some plants as a means of storing energy and is typically found in roots or rhizomes. Most plants that synthesize and store inulin do not store other forms of carbohydrate such as starch. In the United States in 2018, the Food and Drug Administration approved inulin as a dietary fiber ingredient used to improve the nutritional value of manufactured food products. Using inulin to measure kidney function is the gold standard for comparison with other means of estimating creatinine clearance. Inulin has a mild and neutral taste, without any subsequent flavor. In this paper, we will look at the studies conducted in this field

کلمات کلیدی:

Inulin, carbohydrate, polysaccharide, fiber, Fructan

لینک ثابت مقاله در پایگاه سیویلیکا:

<https://civilica.com/doc/863105>

