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Nota di contenuto	Food Stabilisers, Thickeners and Gelling Agents; Contents; Preface; Acknowledgements; Contributors; 1 Introduction; 1.1 INTRODUCTION; 1.2 FUNCTIONAL PROPERTIES; 1.3 REGULATORY ENVIRONMENT; 1.4 COMMERCIAL ENVIRONMENT; 1.5 FUTURE DEVELOPMENTS; 2 Acacia Gum (Gum Arabic); 2.1 INTRODUCTION; 2.2 ORIGIN AND PURIFICATION PROCESS; 2.3 CHEMICAL STRUCTURE; 2.4 APPLICATIONS; 2.5 HEALTH BENEFITS; 2.6 FUTURE DEVELOPMENTS; 3 Agar; 3.1 INTRODUCTION; 3.2 RAW MATERIALS; 3.3 PRODUCTION; 3.4 COMPOSITION AND STRUCTURE; 3.5 FUNCTIONAL PROPERTIES; 3.6 APPLICATIONS; 3.7 FUTURE DEVELOPMENTS; 4 Alginates 4.1 INTRODUCTION4.2 PRODUCTION; 4.3 CHEMICAL COMPOSITION; 4.4 FUNCTIONAL PROPERTIES; 4.5 GEL FORMATION TECHNIQUES; 4.6

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16.4 COMPOSITION AND STRUCTURE

Sommario/riassunto

Stabilisers, thickeners and gelling agents are extracted from a variety of natural raw materials and incorporated into foods to give the structure, flow, stability and eating qualities desired by consumers. These additives include traditional materials such as starch, a thickener obtained from many land plants; gelatine, an animal by-product giving characteristic melt-in-the-mouth gels; and cellulose, the most abundant structuring polymer in land plants. Seed gums and other materials derived from sea plants extend the range of polymers. Recently-approved additives include the microbial polysac

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Autore	Cannon William F.
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