

1. Record Nr.	UNINA9910876752303321
Autore	Hull Peter <1934->
Titolo	Glucose syrups : technology and applications // Peter Hull
Pubbl/distr/stampa	Chichester, U.K. ; ; Ames, Iowa, : Wiley-Blackwell, 2010
ISBN	1-283-86908-X 1-4443-1474-2 1-4443-1475-0
Descrizione fisica	1 online resource (390 p.)
Disciplina	664/.133
Soggetti	Corn syrup Glucose
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Glucose Syrups : Technology and Applications; Contents; Preface; A note on nomenclature; Acknowledgements; Chapter 1 History of glucose syrups; 1.1 Historical developments; 1.2 Analytical developments; 1.3 Process developments; Chapter 2 Fructose containing syrups; 2.1 Introduction; 2.2 Commercial development; 2.3 Europe and the HFGS (isoglucose) production quota; 2.4 Inulin; 2.5 Conclusion; Chapter 3 Glucose syrup manufacture; 3.1 Introduction; 3.2 Reducing sugars; 3.3 Starch; 3.4 Enzymes; 3.4.1 -amylase; 3.4.2 -amylase; 3.4.3 Glucoamylase; 3.4.4 Pullulanase; 3.4.5 Isomerase 3.4.6 Lesser enzymes3.5 The process; 3.6 Acid hydrolysis; 3.7 Acid enzyme hydrolysis; 3.8 Paste Enzyme Enzyme hydrolysis (PEE); 3.9 Crystalline dextrose production; 3.10 Total sugar production; 3.11 Enzyme enzyme hydrolysis (E/E); 3.12 Isomerisation; 3.13 Syrups for particular applications; 3.14 Summary of typical sugar spectra produced by different processes; Chapter 4 Explanation of glucose syrup specifications; 4.1 Introduction; 4.2 What specification details mean; 4.3 Dry products; 4.4 Syrup problems and their possible causes; 4.5 Bulk tank installation; 4.6 Bulk tank design Chapter 5 Application properties of glucose syrups5.1 Introduction; 5.2 Summary of properties; 5.3 Bodying agent; 5.4 Browning reaction; 5.5 Cohesiveness; 5.6 Fermentability; 5.7 Flavour enhancement; 5.8 Flavour

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Sommario/riassunto

Glucose syrups (commonly known as corn syrups in North America) are derived from starch sources such as maize, wheat and potatoes. Offering alternative functional properties to sugar as well as economic benefits, glucose syrups are extremely versatile sweeteners, and are widely used in food manufacturing and other industries. They are a key ingredient in confectionery products, beer, soft drinks, sports drinks, jams, sauces and ice creams, as well as in pharmaceuticals and industrial fermentations. This book brings together all the relevant information on the manufacture and use of glucose s
