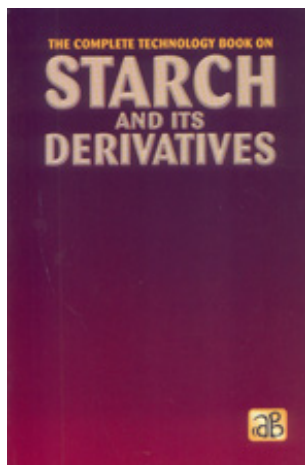


The Complete Technology Book On Starch And Its Derivatives



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Starch is a group of poly saccharides, composed of glucopyranose units joined together by glucosidric linkages. Industrially, starch is broadly divided in to two types of viz, natural and modified. The characteristics of the natural starches are changed by chemical are enzymatic reaction and the products of these reactions are termed modified starches. Starch can be obtained from maize, sorghum, roots and tubers such as tapioca, arrow root, potatoes etc. This book contains processes of starch and its derivatives. New entrepreneurs, industrialists, consultants, libraries can be benefited with this book.

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