

METHOD FOR FLASH HEAT TREATMENT OF PEA STARCH

Abstract

- 5 The present invention relates to a method for preparing a legume starch with a high slowly digestible fraction content (SDS), a hydrothermal treatment method characterized in that it comprises the following steps:
- 1) preparing a starch milk with a dry matter content of between 30 and 40% by weight;
- 10 2) heating the starch milk prepared in this way to a temperature of between 50 and 60°C, preferably 55°C, in a continuous reactor so that the residence time of the starch milk is less than 5 minutes, preferably less than 2 minutes; and
- 3) recovering, filtering and drying the starch milk treated in this way.
- 15 [No Figure]