

STARCH HYDROLYSIS PRODUCTS

ABSTRACT

5 A starch hydrolysis product suitable for use
as a fat and/or oil substitute in food compositions is
prepared by heating an aqueous starch suspension
containing 10 to 30% by weight starch to 58 to 80°C,
treating it with porcine pancreatic α -amylase at from
58 to 63°C and deactivating the enzyme. The starch
hydrolysis product is partly soluble in cold water, is
10 not pourable at 90°C, contains partly gelatinised
starch granules and exhibits birefringence under
crossed-polarised light.

Figure 2 of the drawings should accompany the abstract when
published.

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