

METHOD FOR ANNEALING PEA STARCH

Abstract

- 5 The present invention relates to a method for preparing a legume starch with a high content of slowly digestible fraction (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%
10 by weight, preferably 32% by weight,
 - 2) Heating the starch milk prepared in this way to a temperature 10 to 15°C lower than its gelatinization temperature,
 - 3) Stirring the starch milk obtained in this way at this temperature for between 45 minutes and 7 hours, preferably between 1 hour and 6 hours,
 - 15 4) Recovering, filtering and drying the starch milk treated in this way.

[No Suitable Figure]