

PEA STARCH HMT METHOD

Abstract

5 The present invention relates to a method for preparing a legume starch with a high content of slowly digestible fraction (SDS), a heat-moisture treatment method characterized in that it comprises the following steps:

- 1) Adjusting the water content of the native pea starch to a value of less than 35%, preferably between 20 and 30% by weight, even more preferably between 20 and 25% by weight,
- 10 2) Heating the starch thus prepared to a temperature of more than 100°C, preferably from 105°C to 135°C for more than 5 hours, preferably for more than 10 hours, and even more preferentially for 24 hours,
- 3) Recovering and optionally drying the starch thus treated.

15 [No Figure]