641.13 BLA

CONTENTS

I	Fundamental Aspects	1
1	POLYSACCHARIDES OF THE PLANT CELL DURING	
	ITS GROWTH	3
2	POLYSACCHARIDE STRUCTURE AND CONFORMATION IN	
	SOLUTIONS AND GELS	15
3	SOLVENT INTERACTIONS AND THE SOLUTION BEHAVIOUR	
	OF CARBOHYDRATES	33
4	PHEOLOGY OF POLYSACCHARIDE SOLUTIONS AND GELS	51
II	Polysaccharides and Enzymes	73
5	THE ENZMIC DEGRADATION OF STARCHES	75
6	THE HEMICELLULASE GROUP OF ENZYMES	93
7	PECTIC ENZYMES	109
III	Starch in Food Processing	127
8	OBSERVATIONS ON THE STRUCTURE OF THE STARCH	
	GRANULE	129
9	PHYSICOCHEMICAL ASPECTS OF STARCH GELATINIZATION	139
10	STRUCTURAL MODIFICATION OF VARIOUS STARCHES	
	BY EXTRUSION COOKING WITH A TWIN-SCREW FRENCH	
	EXTRUDER	153
11	THE USE OF MODIFIED STARCH IN THE FOOD INDUSTRY	171
IV	Polysaccharides in Food Product Development	183
12	GELLING HYDROCOLLOIDS IN FOOD PRODUCT	
	APPLICATIONS	185
13	PROTEIN-POLYSACCHARIDE INTERACTIONS	205
14	THE SELECTION OF HYDROCOLLOIDS TO MEET	
	FUNCTIONAL REQUIREMENTS	219
15	INTERACTIONS OF ORDERED POLYSACCHARIDE	
	STRUCTURES-SYNERGISM AND FREEZE-THAW	
	PHENOMENA	229

V	New Polysaccharides-and Legislation	249
16	A SURVEY OF POSSIBLE NEW POLYSACCHARIDES	251
17	XANTHANGUM	263
18	CURDLAN: A GEL-FORMING β-1,3 GLUCAN	283
19	SOME ASPECTS OF FOOD LEGISLATION	301
VI	Social and Nutritional Aspects	317
20	POLYSACCHARIDES-THE WORLD'S ENERGY	
	CURRENCY RESERVE	319
21	POLYSACCHARIDES AND HEALTH	331
	LIST OF PARTICIPANTS	337
	INDEX	349