

CONTENTS

1. Understanding the Chemistry of Food Carbohydrates	1
2. Understanding Carbohydrate Analysis	67
3. Structural Analysis of Polysaccharides	105
4. Understanding the Physical Properties of food Polysaccharides	161
5. Understanding the Conformation of Polysaccharides	219
6. Polysaccharide Gums: Structures, Functional Properties, and Applications	263
7. Understanding Starches and Their Role in Foods	309
8. Starch Modifications and Applications	357
Index	407