The Influence Of Pregelatinized Starch Disintegrants | c369f5eb88d5bc34d9ec05a858b172a

Abstracts for the Advancement of Industrial Utilization of Cereal Grains

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Incorporates as separately paged section: Svenska tandläkar-
sällskapets forhandlingar, 1908–70.

Pharmaceutical Dosage Forms

The Technology of Wafers and Waffles: Operational Aspects is the definitive reference book on wafer and waffle technology and manufacture. It covers specific ingredient technology (including water quality, wheat flour, starches, dextrins, oils and fats) and delves extensively into the manufacturing elements and technological themes in wafer manufacturing, including no/low sugar wafers, hygroscopic wafers, fillings and enrobing. The book explains, in detail, operating procedures such as mixing, baking, filling, cooling, cutting and packaging for every type of wafer: flat and shaped wafers for making biscuits, ice cream cones, cups, wafer reels, wafer sticks (flute wafers) and biscuit wafers. It also explores the various types of European (Belgian) waffles and North American frozen waffles. Serves as a complete reference book on wafer and waffle technology and manufacturing, the first of its kind. Covers specific ingredient technology such as water quality, wheat flour, starches, dextrins, oils and fats for wafer and waffles Exploring wafer and waffle product types, development, ingredients, manufacturing and quality assurance Explains the scientific background of wafer and waffle baking Informs both artisan and industrial bakers about many related areas of bakery product manufacturing

Effect of Source of Pregelatinized Starch on Its Functionality

Often includes the proceedings of various member societies and the abstracts of papers submitted for presentation at the annual meeting of the Federation or at the meetings of its member societies.

Food Chemistry and Nutritional Biochemistry

This volume represents the proceedings of the VIII International Symposium on Biological Control of Weeds. The papers cover all aspects of the theory and practice of biological control of weeds. The increased use of plant pathogens to control weeds is reflected.

Paper Industry

Advances in Caries Research

Volume is indexed by Thomson Reuters CPCI-S (WoS). These proceedings bring together the invited and contributed articles presented at Chiang Mai International Conference on Biomaterials & Applications (CMICBA 2011). The main emphasis of the conference was placed on (a) biomaterials science and related disciplines, including mathematics, physics, biology and chemistry, in conjunction with (b) applications of biomaterials in areas such as life sciences, cosmetics, agriculture and the environment.

Abstract Bulletin
Journal of Rheology

Biomaterials and Applications

Relationships Between the Physiochemical Properties of Various Starches and Cake Structure

Biological Control of Weeds

Proceedings of a Symposium on Sorghum and Millets for Human Food

Sorghum and Millets: Chemistry, Technology and Nutritional Attributes, Second Edition, is a new, fully revised edition of this widely read book published by AACC International. With an internationally recognized editorial team, this new edition covers, in detail, the history, breeding, production, grain chemistry, nutritional quality and handling of sorghum and millets. Chapters focus on biotechnology, grain structure and chemistry, nutritional properties, traditional and modern usage in foods and beverages, and industrial and non-food applications. The book will be of interest to academics researching all aspects of sorghum and millets, from breeding to usage. In addition, it is essential reading for those in the food industry who are tasked with the development of new products using the grains. Updated version of the go-to title in sorghum and millets with coverage of developments from the last two decades of research. Brings together leading experts from across the field via a world leading editorial team. Published in partnership with the AACCI - advancing the science and technology of cereals and grains.

The Technology of Wafers and Waffles I

The Effect of Pregelatinized Starch on the Serum Concentration of Immunoglobulin G in Neonatal Calves Fed Colostrum

Sorghum and Millets

This comprehensive text on food chemistry and metabolism surveys molecular genetics. It is a narrative survey of basic food chemistry, basic nutritional research, food composition, food resource biochemistry and certain health implications of food constituents involved in both normal and abnormal nutritional conditions.

Effect of Gel Strength on Drug Release from Swellable Matrices Through Polymer Erosion

Bulletin Scientifique

Surimi and Surimi Seafood, Third Edition

Physico-chemical Changes in Starches Using Differential Scanning Calorimetry

Chemistry and Industry of Starch

Rheological Properties and Phase Transitions of Starch-water Systems During Gelatinization at Atmospheric and Elevated Pressures

Developments in potato chemistry, including identification and use of the functional components of potatoes, genetic improvements and modifications that increase their suitability for food and non-food applications, the use of starch chemistry in non-food industry and methods of sensory and objective measurement have led to new and important uses for this crop. Advances in Potato Chemistry and Technology presents the most current information available in one convenient resource. The expert coverage includes details on findings related to potato composition, new methods of quality determination of potato tubers, genetic and agronomic improvements, use of specific potato cultivars and their starches, flours for specific food and non-food applications, and quality measurement methods for potato products. * Covers potato chemistry in detail, providing key understanding of the role of chemical compositions on emerging uses for specific food and non-food applications. * Presents coverage of developing areas, related to...
potato production and processing including genetic modification of potatoes, laboratory and industry scale sophistication, and modern quality measurement techniques to help producers identify appropriate varieties based on anticipated use. Explores novel application uses of potatoes and potato by-products to help producers identify potential areas for development of potato variety and structure.

Quality of Cherry Pie Fillings Made with Some Pregelatinized Starches

Dissertation Abstracts International

Food Science and Technology Abstracts

Cast Metals Research Journal

Pharmaceutical Dosage Forms: Capsules covers the development, composition, and manufacture of capsules. Despite the important role that capsules play in drug delivery and product development, few comprehensive texts on the science and technology of capsules have been available for the research and academic environments. This text addresses this gap, discussing how capsules provide unique capabilities and options for dosage form design and formulation.

Aquatic Sciences and Fisheries Abstracts

Pregelatinized Starch and Polyvinylpyrrolidone

Handbook of Pharmaceutical Excipients

Enzymes metabolizing polysaccharides and their application to the analysis of structure and function of glycans; Biosynthesis of polysaccharides; Starch; Glycogen: a structural viewpoint; Mammalian glycosaminoglycans; Chitin.

Advances in Potato Chemistry and Technology

Originating in Japan in the twelfth century, surimi is refined fish myofibrillar proteins produced through various processes. The development of the surimi product crabstick in Japan in the 1970s played a major role in globalizing surimi and expanding surimi seafood consumption to the United States, Europe, and Russia. Commercial surimi production has also changed significantly. Surimi and Surimi Seafood, Third Edition covers the resources, production, technology, and nutrition of surimi and surimi seafood. Like the previous editions, this reference serves as a global surimi and surimi seafood industry guide. Revised and expanded, this new edition adds the most up-to-date information on the science of surimi and surimi seafood, with an increase from 17 to 23 chapters coauthored by 63 scientists and industry leaders. Presenting broader, more in-depth content, highlights include historical reviews of the surimi technology and industry, comminution technology and application, coproduct utilization, and nutrition and health benefits. The text examines topics related to surimi and fish proteins, including gelation chemistry, proteolytic enzymes, and stabilization of proteins. This edition covers the production of various surimi seafood products: seafood paste, crabsticks, kamaboko, chikuwa, tempura, fish balls, and fish sausage. It discusses quality and production aspects, such as waste management, microbiology and pasteurization, ingredient technology, color measurement and colorants, seafood flavors, and sensory science applications. It also contains a chapter on research and development that can serve as a tool for insights on new product development.


The Handbook of Pharmaceutical Excipients is a comprehensive, uniform guide to the uses, properties, and safety of pharmaceutical excipients. It collects in a systematic and unified manner, essential data on the physical and chemical properties of excipients. Information has been assembled from a variety of sources, including the primary literature and excipients manufacturers. Personal observations and comments from contributors are also included.

Effect of Concentration of Pregelatinized Starch on Dissolution Rates of Sodium Salicylate and Salicylic Acid Tablets

Pregelatinized starch is an excipient of natural origin and hence is non toxic and hypoallergenic to human patients. The functionality of PGS depends on a large extent on the source of the starch from which it is converted from. The aim of the present work was to compare the physical, chemical properties and the functional utility of PGS from four different sources. The functionality was checked as diluent,
binder and disintegrant in immediate release tablets of Aceclofenac, capsules or Fluoxetine HCl and Orally disintegrating tablets of Aripiprazole. In conclusion it can be said that the above study demonstrates that sources of PGS may affect the functionality of the excipient. Hence identifying the correct source of the PGS is critical in developing a successful formulation based on the critical quality attributes required.

**Federation Proceedings**

Describes the chemical and physical properties of pharmaceutical excipients. Each monograph contains nonproprietary names, synonyms, chemical name and CAS registry number, empirical formula and molecular weight, structural formula, functional category, applications in pharmaceutical formulation or technology, description, pharmacopeial specifications, typical properties, stability and storage conditions, incompatibilities, method of manufacture, safety, handling precautions, regulatory status, pharmacopeias, related substances, comments, specific references, general references, and authors.

**Advances in rheology. 4. Applications**

**New Zealand Journal of Dairy Science and Technology**

**Baker's Digest**

**Handbook of Pharmaceutical Excipients**

**Svensk tandläkare tidsskrift**

**The Polysaccharides**

**Agrindex**

Partial Characterization of Buckwheat (Fagopyrum Esculentum Möench) Starch and the Effect of Pregelatinized Buckwheat Flour/starch on Japanese-style Noodle Quality

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