

Functional characteristics of blends of native/physically-modified pea starches and native/physically-modified corn and potato starches

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SPG Contributions	Project Status	Duration/Timeline of Project (Year to Year)	Total Project Cost
\$27,600.00	Completed	May 2008 – July 2009	\$27,600.00

Project Description

To characterize the functionality of blends of pea starch with corn, waxy corn, high amylose corn and potato starch.

Outcome

Some native, pregelatinized and heat-moisture-treated blends of pea starch and corn, waxy corn, high-amylose corn or potato starch may possess interesting and potentially valuable functionality for food and non-food applications without a requirement for chemical modification.

Research Objective

OBJECTIVE 1

To characterize the functionality of blends of pea starch with corn, waxy corn, high amylose corn and potato starch.