



Sweetness from Starch: A Manual for Making Maltose from Starch

By Nguyen Khac Quynh, John Cecil

Food & Agriculture Organization of the United Nations (FAO). Paperback. Book Condition: new. BRAND NEW, Sweetness from Starch: A Manual for Making Maltose from Starch, Nguyen Khac Quynh, John Cecil, "Sweetness from Starch" describes methods adapted from those used in many cottage factories in Vietnam for making maltose syrup from cassava starch, using the enzymes in cereal seedlings. This technology produces a syrup containing about 60% maltose, 25% glucose and 15% of other sugars. Maltose is a type of sugar. As a sweetener, it can be used to replace all or part of the sugar used in making ice-creams, biscuits, jams, bread, infant foods and many confectioneries. It boosts the sweetness of sugar and imparts important advantages, including "mouth feel" to foods to which it is added. Maltose syrup is a stable product which can be stored for long periods and transported to distant customers. "Sweetness from Starch" gives a detailed description of what is needed to make maltose syrup in a cottage factory - both the equipment and the materials, and how to make. It ends by giving a number of recipes to indicate some of the many ways in which maltose can be used.

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Extensive manual for book fans. It really is simplified but surprises inside the fifty percent of your pdf. I realized this pdf from my dad and i advised this pdf to discover.

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