



## **Investigation of starch structure and its interaction with food components during processing**

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### **Abstract**

The main achievements in the field of starch structure from the early 18th century were studied and the relationship between starch structure and nutritional function was studied. These studies revealed that some properties of starch are not yet fully understood and need further explanation. One of the important properties of natural starch is its modified and modified form and the effect on the physical properties of food. Starch is considered as the most important source of energy production and storage in cereals. Starch is naturally present in the form of insoluble semi-crystalline granules accumulated by amylose and amylopectin. Nowadays, starches are not only widely used to provide viscosity, but also are important for the moment of texture, Gelatinization, film formation, mouthfeel, and nutritional benefits in the food products that reach the consumer. This review study helps to provide a practical understanding of dietary starches for evaluation and selection for use in various applications.

**Keywords:** Interaction, Gelatinization, Polymer, starch