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Czech J. Fo

Smítková H., M Dobiáš ŠJ.:

Starch tray with addition of different components for by baking process

Czech J. Food Sci., 31 (2013)

The possibilities of improving starch/water batter foam properties by the additions of inorganic and organic compounds, waste sawdust and paper pulp were investigated. A suitable ratio between starch and water was set to 2:3. The best results were obtained when calcium stearate was added to the starch/water batter. It filled the matrix of the tray and smoothed the surface. The addition of calcium stearate, a low amount of paper pulp and/or waste sawdust produced good results. Higher amounts of waste sawdust and calcium stearate produced the compact and smooth surface of starch trays. The addition of paper pulp improved the