

复配型糕团品质改良剂的试验研究

Experimental study on the compound quality improver of sticky rice-products

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中文摘要:

该试验旨在以变性淀粉、乳化剂、食用胶为原料, 研制一种能有效延缓糯米糕团老化回生的品质改良剂。通过测定添加不同品质改良剂后糕团的硬度, 确定了品质改良剂的组成成分为3型变性淀粉、单甘酯和瓜尔多胶。经过正交试验优化后得到三者的最佳配比为3型变性淀粉:单甘酯:瓜尔多胶=25:2:1。试验结果表明:该品质改良剂不仅能够显著延缓糕团的老化回生, 延长糕团的货架期, 而且能够改善糕团的组织结构和口感。

英文摘要:

The aim of the experiments is to develop a kind of compound quality improver which can effectively retard the aging of sticky rice products with modified starch, emulsifier and food gum. The components of the improver were determined by measuring the hardness of the rice-cakes added with different quality improvers, they were respectively modified starch (type 3), glycerol monostearate and guar gum. The optimum ratio of the three components was 25:2:1 which is obtained by orthogonal experiments. The experimental results show that the compound quality improver could not only retard the aging, therefore prolong the shelf-life of sticky rice-products but also improve their texture and tactility.

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