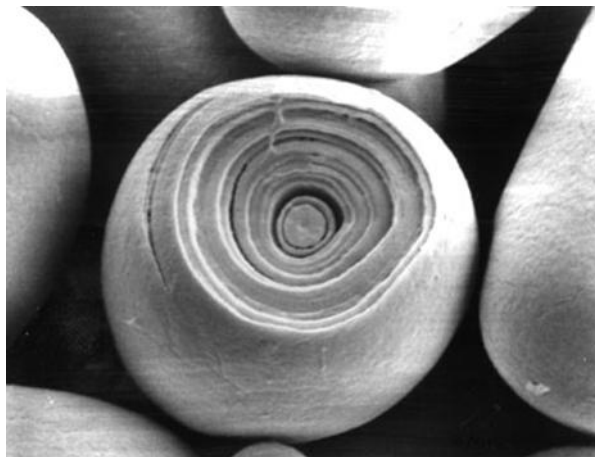


ALMIDÓN, ESE DESCONOCIDO



Aspectos Básicos, y algo más



GLUTEN



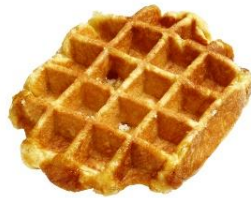
GLUTEN



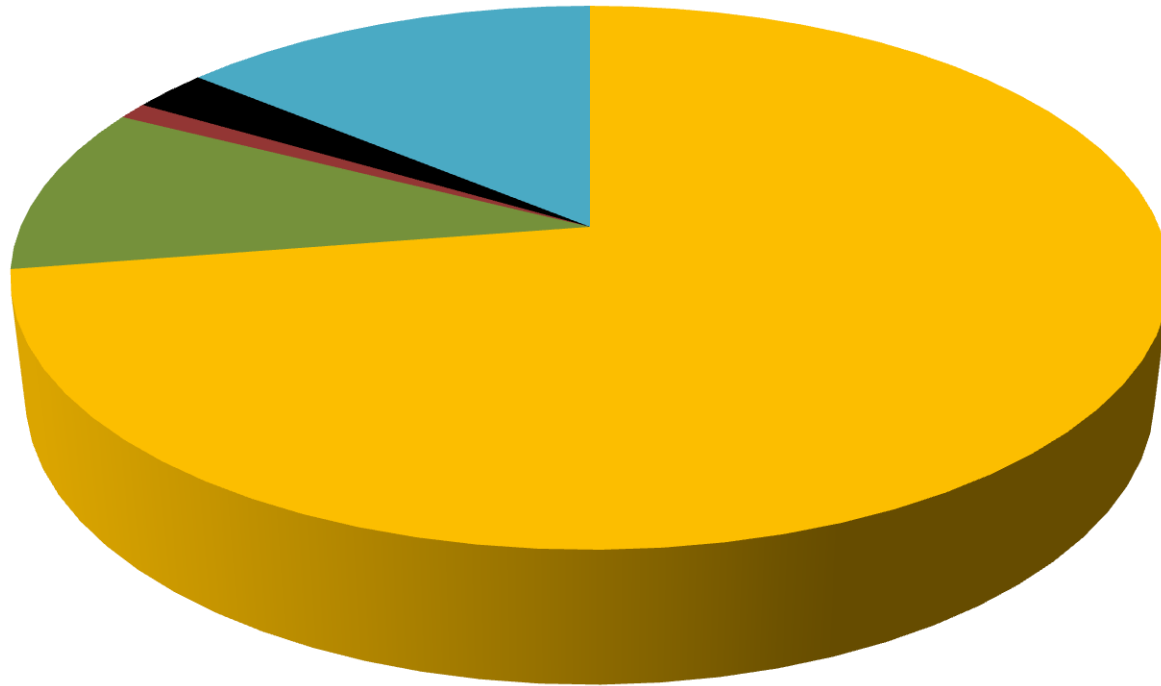
- 1) Agua
- 2) Trabajo mecánico (amasado)



NO GLUTEN



Harina de Trigo



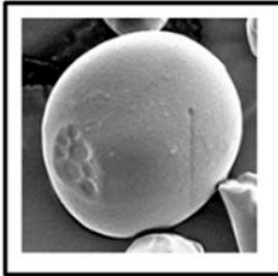
■ Almidón ■ Proteína ■ Grasa ■ Fibra ■ Agua

ALMIDÓN

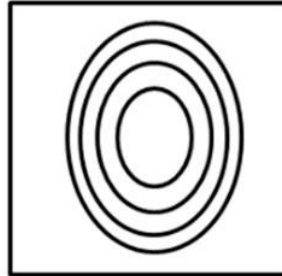
starch-protein
agglomerates



starch
granules



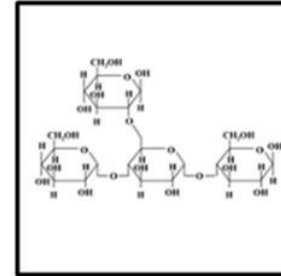
growth
rings



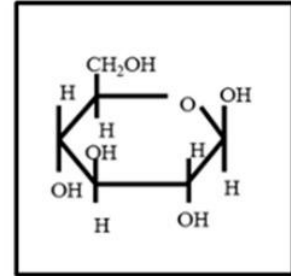
crystalline/
amorphous
lamellae



amylose/
amylopectin

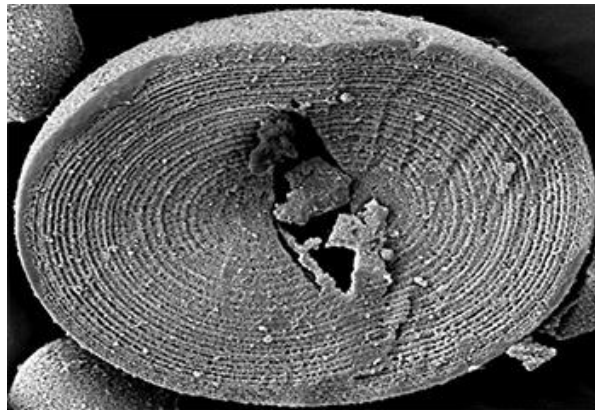


glucose

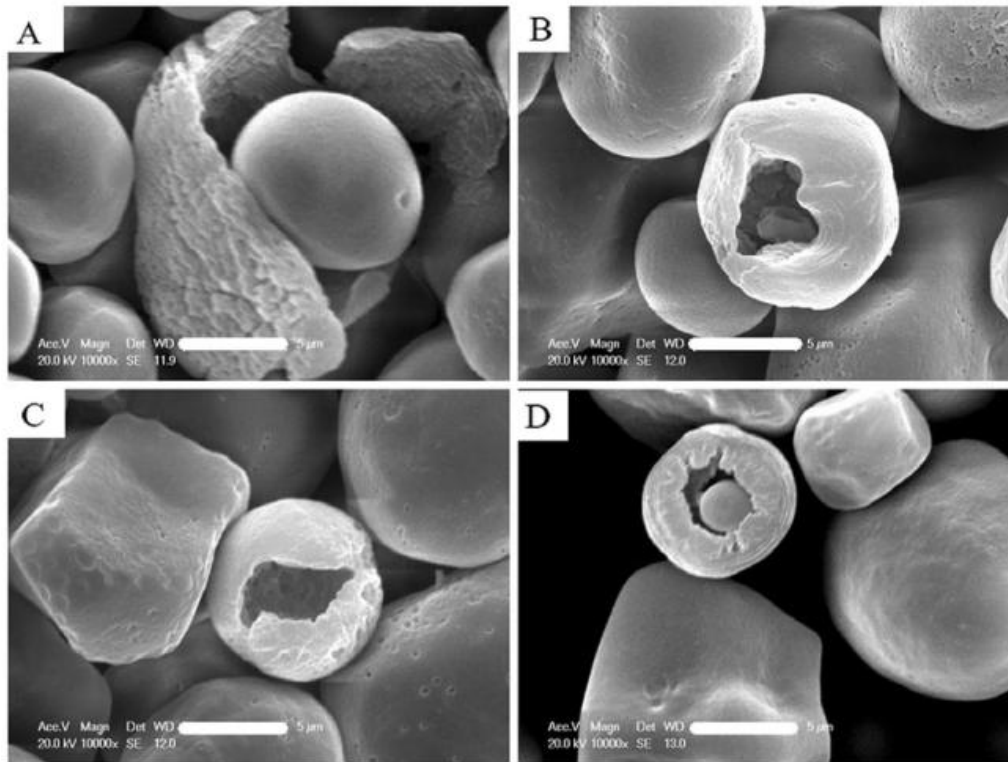


microscopic

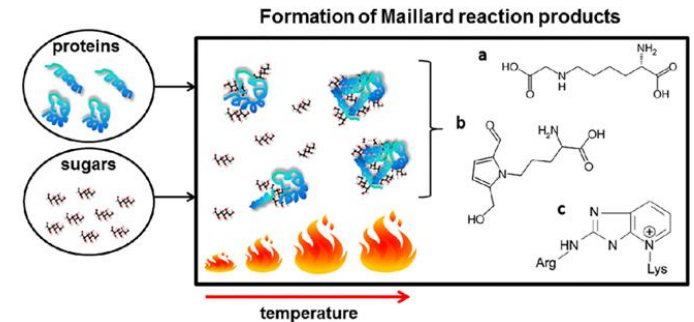
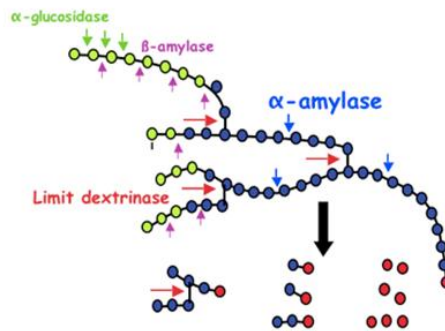
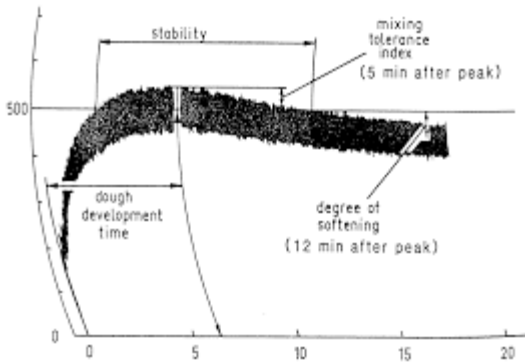
nanoscopic

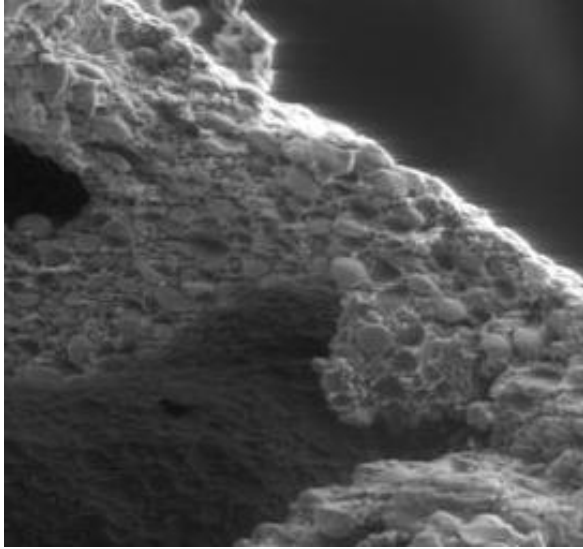
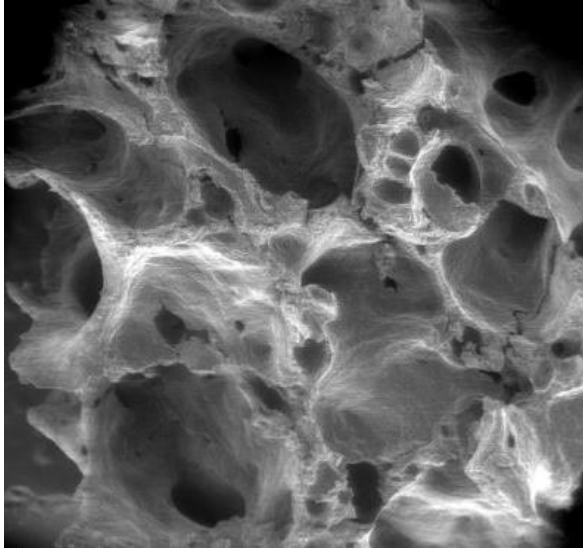


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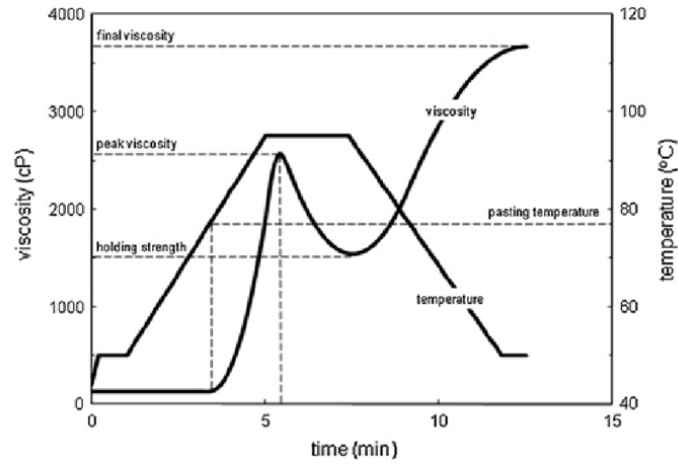
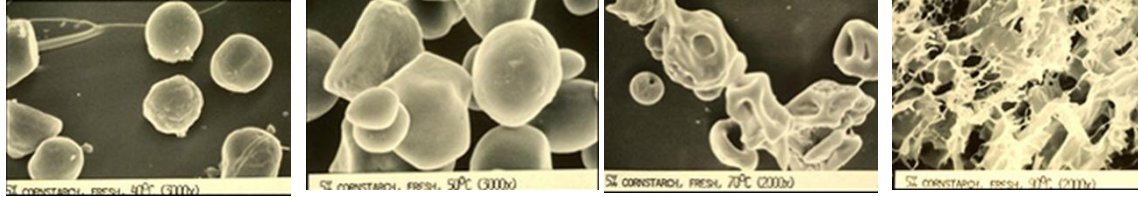


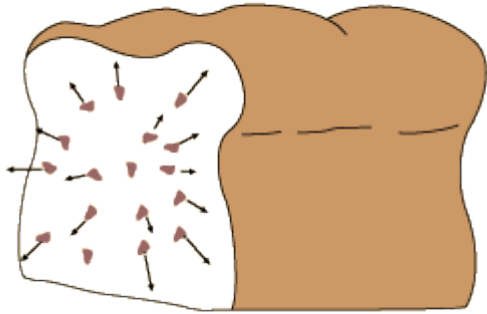
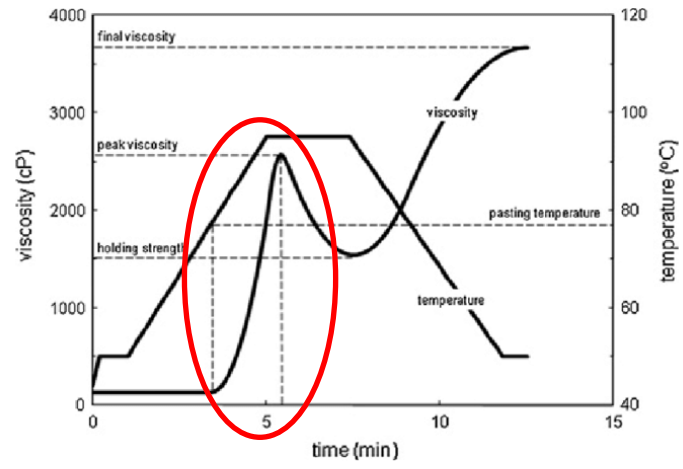
ALMIDÓN

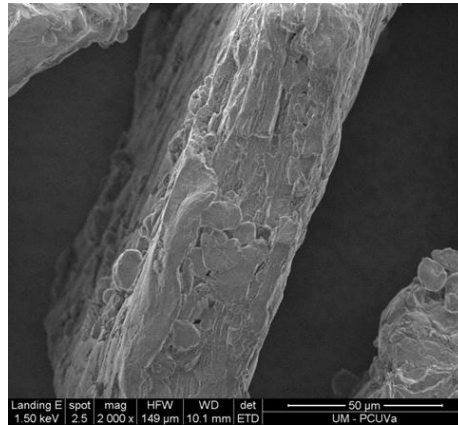
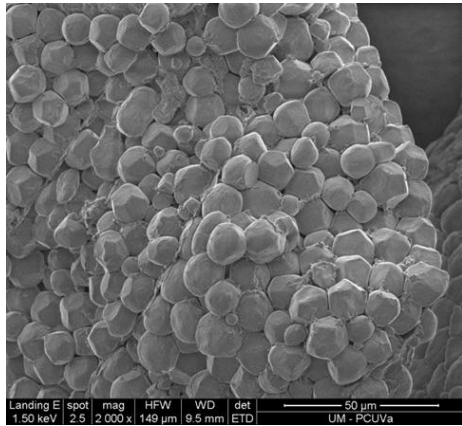




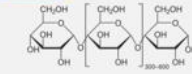
ALMIDÓN



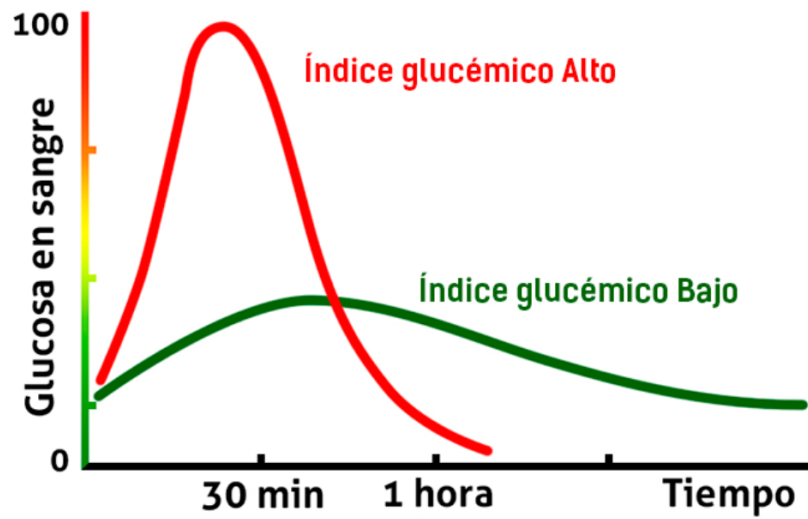
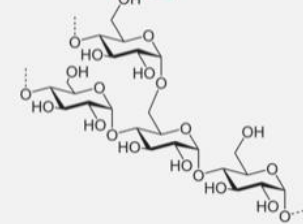


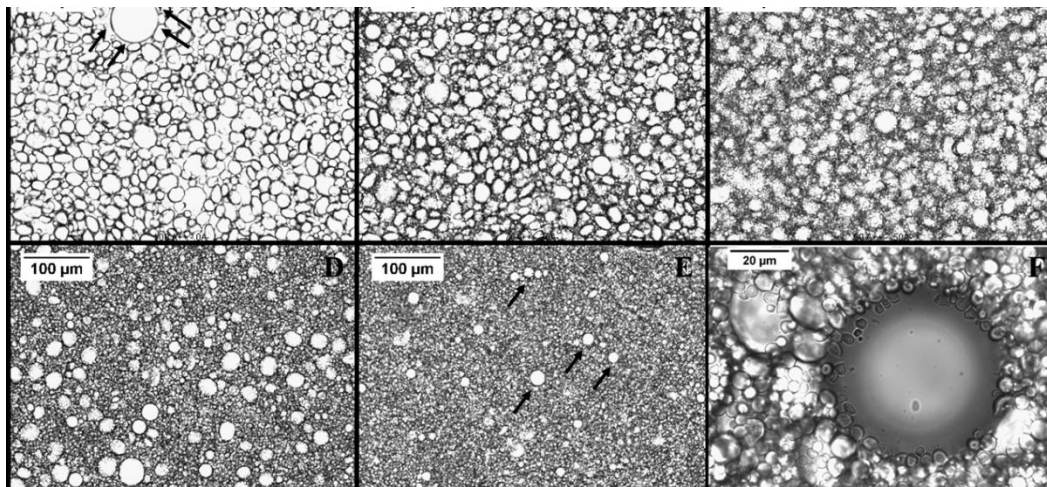
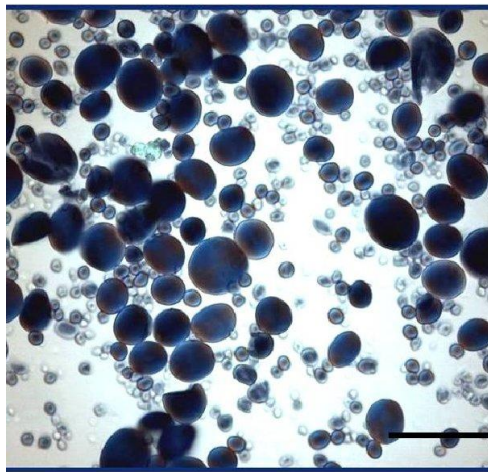


Amilosa



Amilopectina





A

100A-0B

75A-25B

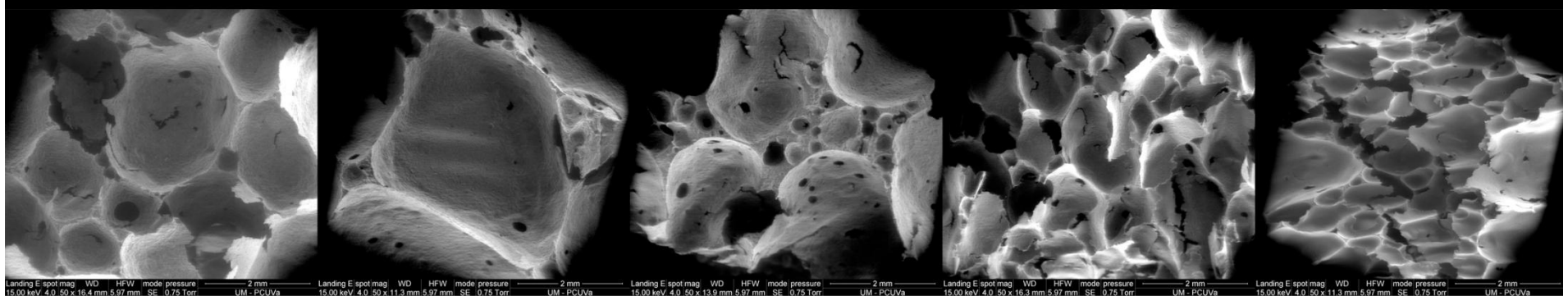
50A-50B

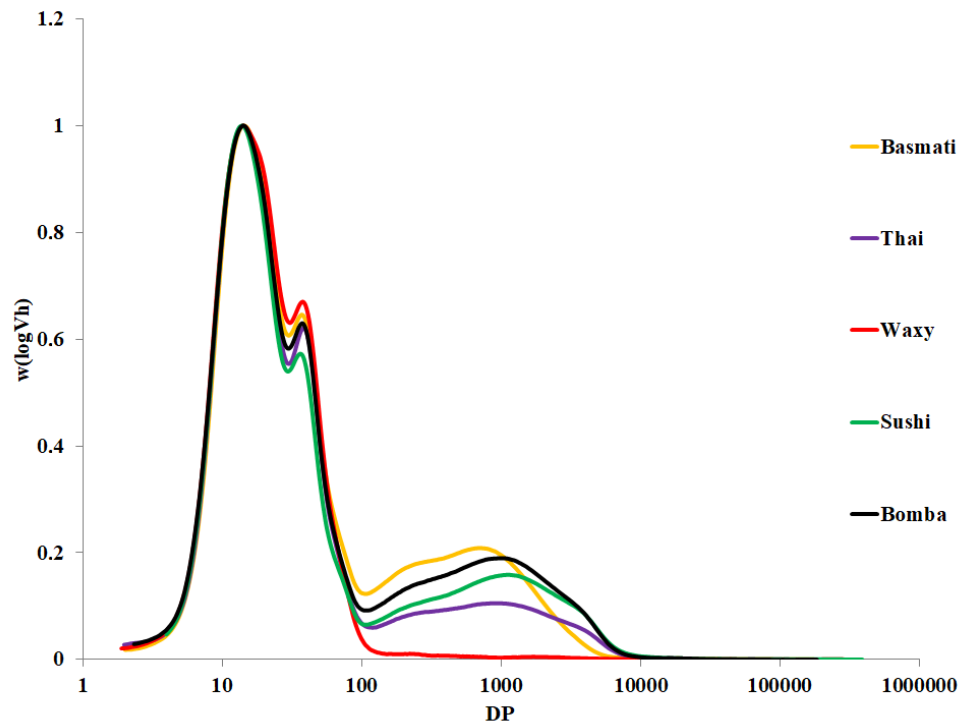
25A-75B

0A-100B



2 cm





	Volumen específico (ml/g)	Dureza (N)
Basmati	4.19 ^b ±0.04	1.11 ^c ±0.12
Thai	4.11 ^b ±0.11	0.70 ^a ±0.01
Waxy	1.83 ^a ±0.16	n.a.
Sushi	4.84 ^c ±0.01	0.76 ^a ±0.02
Bomba	4.85 ^c ±0.03	0.88 ^b ±0.00

Genética

Procesado

