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As with the first
edition, the goal has
been to explain in an
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way (1) structures of
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(2) chemical reactions
used to modify
structures of native

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carbohydrates in
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and food processing, storage and preparation. Chemical and physiochemical properties of natural and modified carbohydrates of all sizes are extensively treated.

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Edition, provides practical information on the specific uses of carbohydrates, the functionalities delivered by specific carbohydrates, and the process for choosing carbohydrate ingredients for specific product applications.

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Carbohydrates are the sugars, starches and fibers found in fruits, grains, vegetables and milk products. Though often maligned in trendy diets, carbohydrates — one of the basic food groups — are...

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The information on functional properties of each carbohydrate would be useful for food scientists for understanding the nature of carbohydrate ingredients that can replace normal caloric carbohydrates and high glycemic carbohydrates.

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Carbohydrates are the most predominant food ingredient.

Understanding how carbohydrates function and develop product attributes is critical for food scientists and engineers. This text provides the basic principles of carbohydrate chemistry, starting with the simple sugars through oligosaccharides and polysaccharides.

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The primary
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human diet are

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starches, sucrose, and lactose. Starches and complex polysaccharides comprise 60% of the digestible carbohydrates in the average adult Western diet. Sucrose and lactose comprise 30 and 10%, respectively, of carbohydrates in the adult diet.

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