



SUMMARY

Starch and cellulose are the polysaccharides commonly found in plant and plant based substances. Starch is a polymer of two different components comprised by glucose. Cellulose is also a polymer of glucose linked by β -(1-4) linkages. Starch is isolated mainly from the sources such as corn, potato, rice, wheat, sweet potato, lotus root etc. Starches of various origin have individual, characteristic properties which go back to the shape, size, size distribution, composition, and crystallinity of the granules. Starch is an important thickening and binding agent and is used extensively in the production of puddings, soups, sauces, salad dressings, diet food preparations for infants, pastry filling, mayonnaise, etc. Many types of starch with varying functionality and use are also discussed. The use of cellulose is also mentioned briefly. Derivatives of cellulose obtained by alkylation, some of which include hydroxyalkyl cellulose, carboxymethyl cellulose are also mentioned. The derivatives have distinct structure and expand the application of cellulose in food.