



Glossary

- **Amylose**

Amylose is essentially a linear chain of anhydro-glucose monomers. The degree of polymerization (n) ranges from several hundred to about 10^4 . Amylose mostly makes up 20 to 30% of starch.

- **Amylopectin**

Amylopectin is highly branched, 4–5% of the monomers also having a α -1-6 linkage.

- **Gelatinization**

Starch is physically and chemically inert, and it shows little digestion in the human gut. To change it into a functional product, it is generally heated in an excess of water. This causes what is called gelatinization, which involves a number of changes, including water uptake.

- **Lectins**

Lectins are a type of protein that can bind to cell membranes. They are sugar-binding and become the “glyco” portion of gly-



col-conjugates on the membranes.

- **Nutraceutical**

Nutraceutical is a broad term that is used to describe any product derived from food sources with extra health benefits in addition to the basic nutritional value found in foods

- **Phenolics**

Phenolic compounds, ubiquitous in plants are an essential part of the human diet, and are of considerable interest due to their antioxidant properties.

