



GLOSSARY

DP (Degree of polymerization): The degree of polymerization, or DP, is usually defined as the number of monomeric units in a macromolecule or polymer or oligomer molecule.

Friability: The tendency of a solid substance to break into smaller pieces under contact, especially by rubbing

Gelatinization: When suspended in water, starch granules swell with an increase in diameter of 30–40%, the process being referred to as gelatinization.

Glucopyranose: A form of glucose in which carbon atoms 1 and 5 are bridged by an oxygen atom.

Hemicelluloses: Hemicelluloses are polysaccharides in plant cell walls that have beta-(1-4)-linked backbones. Hemicelluloses are present along with cellulose in almost all plant cell walls.

Hydrocyclones: A device to classify, separate, or sort particles in a liquid suspension based on the ratio of their centripetal force to fluid resistance.

Mayonnaise: Mayonnaise is a thick, creamy dressing often used as a condiment.

Pentosans: Polysaccharides of five-carbon sugars widely distributed in plants, e.g. fruit, wood, corncobs, oat hulls. These are not digested in the body, and hence form a component of non-starch polysaccharides and dietary fibre.

Retrogradation: The reassociation of leached amylose from gelatinized granules on cooling is known as retrogradation.