

OBJECTIVE

Carbohydrates in food have a reactive nature to many chemicals and thus can undergo chemical and biochemical modification. The modified products have a wide range of applications in food industry based on their physical and chemical properties. The monosaccharides react with acids, alkali and on heating can produce derivatives with improved flavour and texture. The by-products of caramelization and maillard reaction are predominantly used in the preparation of confectionaries. Starch hydrolysis yields products of improved digestibility and physico-chemical properties that are used in convenience foods. Thus carbohydrates possess practical value apart from their nutritional value.