

## **Summary**

The chemical reactivity of carbohydrates is predominantly conferred by the aldehyde and ketone groups. The chemicals used, environmental conditions applied (temperature, presence of enzymes, pH etc) can result in varying intermediates which has its own application in improving physic-chemical properties of food products, when used as an ingredient or additive. The research in the area of chemical modification of carbohydrates has provided derivatives with important food applications.