



UNIVERSITI PUTRA MALAYSIA

**STUDIES ON STARCH-SOLUTES INTERACTION AND ANNEALING
ON THE GELATINIZATION OF SAGO (*Metroxylon sagu*) STARCH
BY DIFFERENTIAL SCANNING CALORIMETRY**

MA' ARUF BIN ABD. GHANI

FSMB 1998 11

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**Thesis Submitted in Fulfilment of the Requirements for the
Degree of Master of Science in the Faculty of
Food Science and Biotechnology
Universiti Putra Malaysia**

October 1998



ACKNOWLEDGEMENTS

With great thanks to Almighty Allah S.W.T and His mercy for giving me life and the opportunity to write this thesis as required.

I would like to take this opportunity to express my most sincere appreciation and deepest gratitude to Professor Dr. Yaakob Bin Che Man, the Chairman of my Supervisory Committee. Without his invaluable guidance, advice, suggestions and constructive criticisms, I would not have been able to present my work and in the preparation of this thesis.

I offer my sincere thanks to other members of the Supervisory Committee: En. Dzulkifly Mat Hashim and Assoc. Prof. Dr. Russly Abd. Rahman and also to my former supervisor Assoc. Prof. Dr. Asbi Bin Ali for their supervision, support and comments.

My heartfelt gratitude goes to all my friends, Ms. Tri Haryati, En. Zainal Samicho, Mr. Shamsul Haque and Ms. Umme Ara for their advice, kindness, generous support and invaluable friendships. I would like to acknowledge Universiti Kebangsaan Malaysia for granting me to pursue my M.Sc studies and provide financial assistance. Special thanks and appreciation to the lecturers and staff of the Faculty of Food Science and Biotechnology for helping me in various ways.



Deepest love and gratitude is forwarded to my parents, brothers, sisters and son, Harith Daniel for their love, concern, encouragement, unfailing faith and unwavering support rendered throughout this study. I also owe my special thanks to my beloved wife Hasimah Ismail for her inspiration, moral encouragement, support, patience and sacrifices which had helped me in undertakings and completing this research study.



TABLE OF CONTENTS

	Page
ACKNOWLEDGEMENTS	iii
LIST OF TABLES	viii
LIST OF FIGURES	x
LIST OF PLATES	xv
LIST OF SYMBOLS AND ABBREVIATIONS	xvi
ABSTRACT	xvii
ABSTRAK	xx
 CHAPTER	
I GENERAL INTRODUCTION	1
II REVIEW OF LITERATURE	7
Starch	7
Sago Starch	9
Log Deterioration	13
Properties of Sago Starch	14
Utilisation of Sago Starch	17
Sago Processing	19
Starch Gelatinization	21
Differential Scanning Calorimetry in Food Research	23
Differential Scanning Calorimetry	23
Characterisation of the Curve	29
Differential Scanning Calorimetry (DSC) of Starch	35
DSC Studies on Starch Gelatinization	36
Effect of Heating Rate	38
Effect of Water Content	39
Effect of Salt	41
Effect of Sugar	43
Annealing of Starch	45
Emulsifier	47
III EFFECT OF HEATING RATE AND WATER CONTENT ON SAGO STARCH GELATINIZATION BY DIFFERENTIAL SCANNING CALORIMETRY	50
Introduction	50

	Materials and Methods	53
	Materials	53
	Determination of Moisture Content	53
	Effect of Heating Rate	53
	Effect of Water Content	55
	Partial Scanning and Flory Analysis	56
	Statistical Analysis	57
	Results and Discussion	59
	Moisture Content	59
	Effect of Heating Rate	59
	Effect of Water Content	64
	Partial Scanning and Flory Analysis	80
	Conclusion	82
IV	GELATINIZATION OF SAGO STARCH IN THE PRESENCE OF SUCROSE AND SODIUM CHLORIDE	84
	Introduction	84
	Materials and Methods	87
	Materials	87
	Differential Scanning Calorimetry	87
	Effect of Sucrose	88
	Effect of Sodium Chloride	89
	Results and Discussion	90
	Effect of Sucrose	90
	Influence of Water Content	103
	Effect of Sodium Chloride	108
	Conclusion	121
V	EFFECTS OF ANNEALING, SUGARS AND EMULSIFIERS ON GELATINIZATION OF SAGO STARCH	123
	Introduction	123
	Materials and Methods	125
	Materials	125
	Determination of Moisture Content	126
	Annealing Procedure	126
	Effects of Sugars and Emulsifiers	127
	DSC Measurements	129

Data Analysis	130
Results and Discussion	130
Effect of Annealing at Various Water Content	130
Effect of Temperature	138
Effect of Time	139
Effects of Sugars and Emulsifiers	144
Conclusion	152
VI SUMMARY, CONCLUSION AND RECOMMENDATION ...	154
Summary	154
Conclusion and Recommendations	158
BIBLIOGRAPHY	161
APPENDICES	179
BIOGRAPHICAL SKETCH	183



LIST OF TABLES

Table		Page
1.	Sarawak-Major Agriculture Production	10
2.	Sarawak-Export of Sago Starch (1983-1995)	11
3.	Starch Yield per Trunk of <i>Metroxylon</i> sp as Reported by Various Workers	12
4.	Characteristics of Sago Starch	15
5.	The Physical Characteristics of Sago Starch Compared to Other Starches	15
6.	Nutrient Compositions of Sago Starch	16
7.	Comparison of Chemical Composition of Sago Starch by Various Workers	17
8.	Functions of Several Types of Emulsifiers	48
9.	Instrumentation and Operating Conditions for DSC	55
10.	Moisture Content of Sago and Potato Starches	59
11.	Effects of Heating Rate ($^{\circ}\text{C}/\text{min}$) on the Thermal Transition Temperatures and Enthalpy Associated with Gelatinization of Sago Starch ^a	61
12.	Effects of Water/Starch Ratio on Thermal Transition Temperatures Associated with Gelatinization of Sago and Potato Starches	68
13.	Enthalpies (ΔH) and Melting Temperatures Range of Gelatinization of Sago and Potato at Different Water/Starch Ratio	74
14.	Effect of Sucrose on the Gelatinization Parameters of Sago Starch Differing in Water/Starch Ratio	91
15.	Effect of Sucrose on the Gelatinization Parameters of Potato Starch Differing in Water/Starch Ratio	93
16.	Enthalpy (ΔH) and Gelatinization Temperature Values of Sago and Potato Starches at Different Levels of Sucrose	96

17.	Effect of NaCl on the Thermal Transition Temperatures of Sago and Potato Starches at Starch/Water Ratio 2:3	111
18.	Effect of Salt on Enthalpy Values of Sago and Potato Starches at Starch/Water Ratio 2:3 and 3:2	113
19.	Effect of Salt on Gelatinization Temperature Range Values of Sago and Potato Starches at Starch/Water Ratio 2:3 and 3:2	114
20.	Effect of NaCl on the Thermal Transition Temperatures of Sago and Potato Starches at Starch/Water Ratio 3:2	119
21.	Effect of Water/Starch Ratio and Annealing (55 °C/4h) on the Thermal Transition Temperatures and Enthalpy Associated with Gelatinization of Sago and Potato Starches	134
22.	Effect of Annealing Temperature on Thermal Transition Temperatures and Enthalpy Associated with Gelatinization of Sago and Potato Starches at Water/Starch Ratio 0.75/1	138
23.	The Effect of Annealing ^a Time on the Thermal Characteristics of Sago and Potato Starches	140
24.	Gelatinization Temperatures of Sago and Potato Starches in the Presence of Sugar and Emulsifier at Various Level of Starch/Water Ratios as Measured by Differential Scanning Calorimetry	147
25.	Gelatinization Temperature Range and Enthalpy Values of Sago and Potato Starches in the Presence of Sugar and Emulsifier at Various Level of Starch/Water Ratios	148
26.	Interactions of Variables in Gelatinization Thermogram of Differential Scanning Calorimetry	149



LIST OF FIGURES

Figure		Page
1.	Partial Structure of Amylose Showing α -(1-4)-glucosidic Linkages, where n is an Integer between 250 and 1100	8
2.	Partial Structure of Amylopectin Showing an α (1-6)-glucosidic Linkage and α -(1-4)-glucosidic Linkages	9
3.	Flow Diagram of a Modern Sago Processing Factory	20
4.	The Samples and References Areas of DTA and DSC Respectively	25
5.	Schematic Diagram a Power-Compensated Differential Scanning Calorimetry	27
6.	A Composite Stylised Set of Thermal Output	30
7.	A Stylised Thermal Peak	31
8.	Simpler Procedure for Baseline Extrapolation	34
9.	Measurement of Endotherm Area and Temperatures of Gelatinization on DSC Thermogram	37
10.	Flow Chart of Heating Rate Effect on Sago Starch Gelatinization	54
11.	DSC Heat Flow Curve of Sago at Water to Starch Ratio 1:1 Showing Designated Thermal Transition Temperature	58
12.	Effect of Heating Rate on T_O , T_P and T_m Temperatures of Gelatinization Sago Starch	60
13.	DSC Thermal Curves of the Samples after Heating at Different Heating Rate (1.0 to 30 °C/min). The Water to Starch Ratio was 1:1.....	62
14.	Effect of Heating Rates on Enthalpy Values (ΔH)	63
15.	Typical Endotherms When Sago Starch Suspensions with Various Water/Starch Ratios (0.75/1 to 4/1) are Heated to 120 °C at 10 °C/min	69
16.	Typical Endotherms When Potato Starch Suspensions with	

	Various Water/Starch Ratios (0.75/1 to 4/1) are Heated to 120 °C at 10 °C/min	70
17.	Typical Endotherms When Sago Starch Suspensions with Various Water/Starch Ratios (0.6/1 to 0.1/1) are Heated to 120 °C at 10 °C/min	71
18.	Typical Endotherms When Potato Starch Suspensions with Various Water/Starch Ratios (0.6/1 to 0.1/1) are Heated to 120 °C at 10 °C/min	72
19.	Enthalpy (ΔH) of Sago and Potato Starch at Different Water/Starch Ratio	76
20.	Gelatinization Onset Temperature (T_O) of Sago and Potato Starch as a Function of Water/Starch Ratio	77
21.	Effect of Water/Starch Ratio on the Peak Temperature (T_{P1} -First Endotherm) for Sago and Potato Starch Gelatinization	78
22.	Peak Temperatures (T_{P2} -Second Endotherm) of Sago and Potato Starch at Various Water/Starch Ratio	79
23.	Effect of Water/Starch Ratio on the Conclusion Temperatures (T_m) for Sago and Potato Starch Gelatinization	79
24.	Plot of $1/T_m$ Versus Volume Fraction of Water (v_1) for the Endotherm Assigned to the Most Stable Crystallites. Line is a Linear Least Square Fit of the Experimental Data	80
25.	Perkin Elmer DSC-7 Heat Flow Curves of Sago and Potato Starch: Top-Initial Scan at 10 °C/min for Native Starch; Others – Rescan at 20 °C for 10 min Immediately Following Partial Scanning at 10 °C/min from 20 °C to Maximum Temperature Indicated	81
26.	Flow Chart of the Effect of Sodium Chloride on The Gelatinization of Starch	89
27.	The Influence of Sucrose on the Gelatinization Temperatures Interval of Sago and Potato Starches at Water to Starch Ratio 3:1. a-Sago, b-Potato (T_O -Onset, T_P -Peak and T_m -Conclusion Temperatures)	92
28.	The Influence of Sucrose on the Gelatinization Temperatures Interval of Sago and Potato Starches at Water to Starch Ratio 1:1. a-Sago, b-Potato (T_O -Onset, T_P -Peak and T_m -Conclusion	



	Temperatures)	94
29.	Effect of Sucrose on the Gelatinization Enthalpy (J/g) of Sago and Potato Starches. a-Sago, b-Potato. 3:1 and 1:1 –Water to Starch Ratio	95
30.	The DSC Thermograms of Sago Starch at Different Levels of Sucrose (Number Indicate Sucrose to Starch Ratio). The Water to Starch Ratio was 3:1	98
31.	The DSC Thermograms of Potato Starch at Different Levels of Sucrose (Number Indicate Sucrose to Starch Ratio). The Water to Starch Ratio was 3:1	99
32.	The DSC Thermograms of Sago Starch at Different Levels of Sucrose (Number Indicate Sucrose to Starch Ratio). The Water to Starch Ratio was 1:1	100
33.	The DSC Thermograms of Potato Starch at Different Levels of Sucrose (Number Indicate Sucrose to Starch Ratio). The Water to Starch Ratio was 1:1	101
34.	The Influence of Water Content on the Gelatinization Temperature Interval (T_O -Onset Temperature) of Sago and Potato Starches. Filled Symbols, 0.4 g Sucrose / g Starch, No Sucrose Added	104
35.	The Influence of Water Content on the Gelatinization Temperature Interval (T_P -Peak Temperature) of Sago and Potato Starches. Filled Symbols, 0.4 g Sucrose / g Starch, No Sucrose Added	105
36.	The Influence of Water Content on the Gelatinization Temperature Interval (T_m -Conclusion Temperature) of Sago and Potato Starches. Filled Symbols, 0.4 g Sucrose / g Starch, No Sucrose Added	106
37.	The Influence of Water Content on the Gelatinization Enthalpy (ΔH) of Sago and Potato Starches. Filled Symbols, 0.4 g Sucrose / g Starch, No Sucrose Added	107
38.	Effect of Salt on Onset Temperature (T_O) of the First Endotherm of Sago and Potato Starches. Starch to Water Ratio 3:2 and 2:3. a-Sago, b-Potato Starch	108
39.	Effect of Salt on Peak Temperature (T_{P1}) of the First Endotherm of Sago and Potato Starches. Starch to Water Ratio 3:2 and 2:3. a-	

	Sago, b-Potato Starch	109
40.	Effect of Salt on Peak Temperature (T_{P2}) of the First Endotherm of Sago and Potato Starches. Starch to Water Ratio 3:2	110
41.	Effect of Salt on Conclusion Temperature (T_m) of Sago and Potato Starches. Starch to Water Ratio 3:2 and 2:3. a-Sago, b-Potato Starch	112
42.	The Influence of NaCl (0.0-5.0 M) on the DSC Thermogram of Sago Starch Gelatinization. The Starch to Water Ratio was 2:3 ...	115
43.	The Influence of NaCl (0.0-5.0 M) on the DSC Thermogram of Potato Starch Gelatinization. The Starch to Water Ratio was 2:3 ..	116
44.	The Influence of NaCl (0.0-5.0 M) on the DSC Thermogram of Potato Starch Gelatinization. The Starch to Water Ratio was 3:2 ..	117
45.	The Influence of NaCl (0.0-5.0 M) on the DSC Thermogram of Sago Starch Gelatinization. The Starch to Water Ratio was 3:2 ...	118
46.	Effect of Salt on Enthalpy Values of Sago and Potato Starches. Starch to Water Ratio 3:2 and 2:3. a-Sago, b-Potato Starch	120
47.	Flow Chart of the Effects of Sugar and Emulsifier on the Gelatinization of Starch	128
48.	Gelatinization Transition Temperatures (T_O , T_P and T_m) as a Function of Annealing Water Content (55°C/4h)	131
49.	Enthalpy (ΔH) of the Gelatinization of Starches as a Function of Annealing Water Content	132
50.	DSC Thermogram of Annealed (55°C/4h) Sago Starch at Various Water/Starch Ratios	136
51.	DSC Thermogram of Annealed (55°C/4h) Potato Starch at Various Water/Starch Ratios	137
52a.	DSC Thermal Curves of Sago and Potato Starches at Starch/Water Ratio 0.75/1 Annealed Under Different Temperature-Time Conditions. Untreated to 55 °C/4h	141
52b.	DSC Thermal Curves of Sago and Potato Starches at Starch/Water Ratio 0.75/1 Annealed Under Different Temperature-Time Conditions. 65 °C/4h to 70 °C/1h	142

53.	DSC Thermal Curves of Sago and Potato Starches at Starch/Water Ratio 0.75/1 Annealed at 55 °C for Different Durations	143
54.	DSC thermograms of Sago Starch in the Presence of Sugars-Emulsifiers at Starch/Water Ratio 1:1.5	150
55.	DSC thermograms of Potato Starch in the Presence of Sugars-Emulsifiers at Starch/Water Ratio 1:1.5	151



LIST OF PLATES

Plate		Page
1.	Differential Scanning Calorimetry (DSC 7) A- Nitrogen Gas Container, B- P-E Intracooler II with the Stage Freon-Based Mechanical Cooler, C- Differential Scanning Calorimetry Equipped with Dry box, D- TAC 7/DX Thermal Analysis Instrument Controller, E- HP DeskJet 660C Printer and F- DEC Computer with PE 7 Series/UNIX Thermal Analysis System Software	179
2.	Aluminium Sample Pan (Part No. 0219-0062)	180
3.	Volatile Sample Sealer Accessory (P-E 0219-0061)	181
4.	Sample of Sago and Potato Starches (Powder Form)	182

LIST OF SYMBOLS AND ABBREVIATIONS

Symbols

ΔH	Enthalpy
T_O	Onset temperature
T_P	Peak temperature
T_{P1}	Peak temperature (first endotherm)
T_{P2}	Peak temperature (second endotherm)
T_m	Conclusion temperature
v_1	Volume fraction of water
G	First endotherm
M_1	Second endotherm
$T_m - T_O$	Melting temperature range
T_m°	Melting point of undiluted polymer

Abbreviations

DSC	Differential scanning calorimetry
HLB	Hydrophilic-lipophilic balance
PE	Perkin Elmer
PS	Polysorbate-60
NS	No significant
S	Significant
SE	Sucrose ester
TA	Thermal analysis



Abstract of the Thesis Presented to the Senate of Universiti Putra Malaysia in
Fulfilment of the Requirements for the Degree of Master of Science.

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BY

MAARUF BIN ABD. GHANI

October, 1998

Chairman : **Professor Yaakob Bin Che Man, Ph.D.**

Faculty : **Food Science and Biotechnology**

This study was conducted to study the gelatinization of sago starch by differential scanning calorimetry. Sago (*Metroxylon sagu*) starch was used because it is locally produced and the cheapest source of starch in this country. The effects of six parameters on the gelatinization of sago starch were conducted. These parameters were heating rates, water content, the presence of sugars and salts, annealing treatments and the effect of combinations of sugars-emulsifiers. For comparison, potato starch was also studied.

Results of this study showed that sago starch was much easier to gelatinise, as their gelatinization temperature was relatively low. The differential scanning calorimetry (DSC) thermogram curves of sago starch were similar to that of potato starch, hence its, gelatinization property resembled that of potato starch. These



results were based on various heating rates (1.0-30.0 °C/min) and water:starch ratios (0.1:1 to 4:1). This study also showed that a heating rate 10 °C/min was suitable for the measurement of the gelatinization for both starches. The gelatinization temperature and enthalpy (ΔH) for sago and potato starches in excess water were 60.2-77.1 °C and 15.54-15.78 J/g and 61.1-77.2 °C and 16.98-17.31 J/g, respectively. In excess and intermediate water contents single endothermic transitions (G) occurs and transformed into double endothermic (G and M_1), respectively. However, in limited water contents only M_1 occur.

Using water:starch ratios of 1:1, 2:3, 3:2 and 3:1, sucrose of 0.2-1.7 g/ g starch and sodium chloride (NaCl) of 1.0-5.0 M, the results showed that as the concentrations of sucrose increased, the gelatinization temperatures and ΔH values of these starches also increased. The addition of 0.4-0.5 g sucrose/ g starch makes gelatinization temperatures of sago and potato starches decreased. However, with the addition 0.6 g sucrose/g starch and above, the gelatinization temperatures slightly increased compared to starches without adding sucrose. In the case of sago and potato starches, it has been argued that sucrose binds water thus making water less available for starch hydration. This explanation cannot be correct because the DSC curves should have shown the second peak when the sugar is added. However, that did not occur, instead the first peak shifts to a higher temperature. The gelatinization of sago and potato starches increased at certain NaCl concentrations and decreased as the NaCl concentrations increased. NaCl delayed gelatinization temperatures of sago starch greater than potato starch at 1.0-2.0 M NaCl concentration. NaCl was shown to decrease ΔH of transition in starch samples and



created similar effects on the endotherms in excess water content and on the first endotherm with limited water content.

The effect of annealing under different temperatures (45-70 °C/min), time (0-24 h) and water:starch ratio (0.6:1-4:1) and the effects of sugars-emulsifiers and starch-water mixtures (1:1.5:1.5) were also studied using DSC. The annealing caused the entire range of the gelatinization temperature to be shifted upwards. The range of the endotherm was narrowed, as the shift was higher for the onset (T_O) and peak (T_P) temperatures than the conclusion temperature (T_m). T_O , T_P and T_m increased and ΔH decreased with the increase of annealing temperatures. However, $T_m - T_O$ decreased with the increase of annealing time for both starches. The effect of sugars-emulsifiers showed that sucrose delay gelatinization temperature in the range of 5.9-7.3 °C and 6.5-7.7 °C higher than glucose for sago and potato starches, respectively. Low emulsifier concentration in the presence of sugars did not appear to change DSC starch gelatinization temperatures.

Abstrak Tesis yang diKemukakan kepada Senat Universiti Putra Malaysia
sebagai Memenuhi Keperluan untuk Ijazah Master Sains

**KAJIAN INTERAKSI KANJI-BAHAN 'SOLUTE' DAN
PENYEPUHLINDAPAN KE ATAS PENGELATINAN KANJI SAGO
(*Metroxylon sagu*) MENGGUNAKAN KALORIMETRI PEMBIAS
KEBEDAAN (DSC)**

Oleh

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Oktober, 1998

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Kajian ini dijalankan untuk mengkaji pengelatinan kanji sago menggunakan kalorimetri pembias kebedaan. Kanji sago (*Metroxylon sagu*) digunakan kerana ianya dikeluarkan di negara ini dan merupakan sumber kanji yang paling murah. Kesan dari enam parameter ke atas pengelatinan kanji sago telah dijalankan. Parameter tersebut adalah kesan oleh pelbagai kadar pemanasan, pelbagai kandungan air, kehadiran gula dan garam, perlakuan penyepuhlindapan, dan kesan kombinasi diantara gula dan pengemulsi. Untuk tujuan perbandingan, kanji kentang juga dikaji.

Hasil kajian ini menunjukkan kanji sago mudah mengelatin di mana secara perbandingan suhu pengelatinannya adalah rendah. Keluk termogram kalorimetri

pembias kebedaan (DSC) pada kanji sago adalah sama berbanding kanji kentang, maka ia menunjukkan ciri pengelatinan hampir sama berbanding kanji kentang. Hasil berdasarkan pelbagai kadar pemanasan (0.0-30.0 °C/minat) dan nisbah air:kanji (0.1:1-4:1). Kajian ini juga menunjukkan bahawa kadar pemanasan 10 °C/minat adalah sesuai untuk pengukuran pengelatinan kedua-dua kanji tersebut. Suhu pengelatinan dan nilai entalpi (ΔH) pada kanji sago dan kentang pada kandungan air berlebihan masing-masing 60.2-77.1 °C dan 15.54-15.78 J/g dan 61.1-77.2 °C dan 16.98-17.31 J/g. Pada kandungan air berlebihan satu transisi endoterma (G) wujud dan berubah kepada keluk berganda (G dan M_1) pada kandungan air pertengahan. Walaubagaimanapun pada kandungan air yang terhad hanya endoterma M_1 wujud.

Penggunaan nisbah air/kanji pada 1:1, 2:3, 3:2 dan 3:1 dan sukrosa pada 0.2-1.7 g/g kanji dan natrium klorida (NaCl) pada 1.0-5.0 M menunjukkan nilai suhu pengelatinan dan ΔH meningkat dengan peningkatan kepekatan sukrosa. Penambahan 0.4-0.5 g sukrosa/g kanji menyebabkan suhu pengelatinan kanji sago dan kentang berkurang. Manakala dengan penambahan 0.6 g sukrosa/g kanji dan lebih, suhu pengelatinannya meningkat berbanding dengan kanji yang tidak ditambah sukrosa. Di dalam kes kanji sago dan kentang, adalah dinafikan bahawa sukrosa mengikat air sehingga mengurangkan kebolehdapatan air untuk hidrasi kanji. Pernyataan ini tidak benar kerana keluk DSC mesti menunjukkan puncak kedua bila ditambah gula. Walaubagaimanapun ini tidak wujud sebaliknya kewujudan puncak pertama dianjak kepada suhu yang tinggi. Pengelatinan kanji sago dan kanji kentang meningkat pada suatu tahap kepekatan NaCl dan kemudian menurun dengan peningkatan kepekatan NaCl. NaCl melambatkan kadar suhu

pengelatinan kanji sagu lebih tinggi berbanding kanji kentang pada kepekannya 1.0-2.0 M. NaCl juga menurunkan entalpi (ΔH) peralihan pada sampel kanji dan menghasilkan kesan yang sama ke atas endoterma pada kandungan air berlebihan dan endoterma pertama pada kandungan air terhad.

Kesan penyepuhlindapan pada pelbagai suhu (45-70 °C/minit), masa (0-24 jam) dan nisbah air:kanji (0.6:1-4:1) dan kesan gula-pengemulsi dan campuran kanji-air (1:1.5:1.5) juga dikaji dengan DSC. Penyepuhlindapan menyebabkan semua had suhu pengelatinan beralih lebih tinggi. Had endoterma disempitkan, selari dengan suhu awal (T_O) dan puncak (T_P) berbanding suhu akhir (T_m). T_O , T_P dan T_m meningkat dan ΔH menurun dengan peningkatan suhu penyepuhlindapan. Walaubagaimanapun $T_m - T_O$ menurun dengan penambahan masa penyepuhlindapan pada kedua-dua kanji. Kesan kombinasi gula-pengemulsi menunjukkan sukrosa menangguhkan suhu pengelatinan dalam had 5.9-7.3 °C dan 6.5-7.7 °C lebih tinggi berbanding glukosa bagi kanji sagu dan kentang masing-masing. Kepekatan pengemulsi yang rendah dengan kehadiran gula tidak menunjukkan sebarang perubahan kepada suhu pengelatinan kanji.

CHAPTER I

GENERAL INTRODUCTION

What makes starch a valuable ingredient to the food industry? It is its versatility, consistent supply, and relatively inexpensive cost compared to other food ingredients. Swinkels (1985) reported that, starch is mainly used as a thickener, and also functions as an adhesive, binder, encapsulating agent, film former, gelling agent, water binder, texturizer, and fat sparing agents, with numerous other applications both in the food and non food areas.

The word starch may be derived from the Anglo-saxon *stearc* and has the connotation of strength or stiffness, as applied to fabric or paper (Swinkels, 1985). Starch is a mixture of two polymers (amylose and amylopectin), and its primary purpose is to store the energy collected by photosynthesis. Starch gelatinization is widely used in food processing to provide unique textural and structural characteristics of product (Lund and Wirakatakusumah, 1984) and is the most important phase transition in foods (Lund, 1986).

Sago is the generic name for starch derived of the stem of the sago palm *Metroxylon sagu* and *Metroxylon rumphii* (FAO, 1992). The name *Metroxylon* is derived from the Greek language that consisted of the words *Metra* and *Xylon*. *Metra*



means pith and *Xylon* is the meaning for xylem or wood (Flach, 1977). Sago starch is formed in plants by the chemical linking of hundred or even thousands of glucose units into two basic types of polymers; amylose and amylopectin (Sing, 1988). The nature and characteristic of sago, which contain high carbohydrate, a lot of nutritional values and becomes an important source of industrial starch (Sudwikatmono, 1991).

Gelatinised starch plays an important role in determining the structural and textural properties of many foods. The proportion of raw and gelatinised starch in ready-to-serve starchy products may be critical in determining acceptability. Texture of many foods such as breakfast cereals, beverages, rice, noodles, pasta and dried soups depends on the fraction of gelatinised starch in the product (Guraya and Toledo, 1993). Gelatinised rice is easy to digest. Gelatinization temperature is important in the case of rice and rice products in terms of consumer acceptance. More than one transition in starch occurs during bread making when dough is heated under baking conditions. Controlling the gelatinization process can control the stickiness of rice. Low molecular weight amylose in mashed potatoes give a gluey, sticky, or gummy texture. Gelatinization appeared to be an obvious choice as index of the cooking process of rice (Birch and Priestly, 1973). Different sources of starch have different gelatinization temperature and enthalpy.

Gelatinization is the term applied to the sequence of changes which occur when starch is heated in an aqueous medium (Pomeranz, 1971). When the starch