

PDF - PRODUCTION OF STARCH FROM CASSAVA (Maihot Esculanta) AND ITS CROSS LINKED
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ABSTRACT

The study looked into the production of starch from cassava and formulation of its cross-linked derivatives, various tests were carried out in the starch produced such as ash content, moisture content, pH value, and gelatinization temperature of the native starch produce which is higher than the cross-linked derivatives. This is as a result of reduced cohesion, rubbery elastic characteristics of starch paste to a smooth salve like and creamy past of the cross-link starch.

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