

博士学位論文公開発表会

Glass Transition and texture properties of deep-fried foods

(フライ食品のガラス転移と食感に関する研究)

Deep-fried foods are commonly glassy state where glassy porous structure is the most important factor for the brittle texture. This brittle texture changes gradually to ductile texture because of glass to rubber transition caused by water sorption. In order to control and predict the texture change, it is important to understand effect of water content on the glass to rubber transition temperature (T_g) of the foods. However, it is difficult to determine the T_g of deep-fried foods because of their complex components. The purpose of this study was to establish the T_g -determination technique and to understand effect of glass transition on the texture properties of deep-fried foods.

2019年1月30日(水) 13:00 ~ 14:00

生物圏科学研究科C316

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本発表会は、生物圏科学研究科の共同セミナーとして認められます。

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