

Ph. D. dissertation presentation

Glass transition and caking properties of amorphous carbohydrate blend and maca (*Lepidium meyenii* Walpers) powders

非晶質糖類混合およびマカ (*Lepidium meyenii* Walpers) 粉末のガラス転移と固着特性)

Presenter : Alex Eduardo Alvino Granados

(Graduate school of biosphere science)

Date : February 1, 2021 (Mon) 14:35 – 15:35

Place : Room C206

Maca (*Lepidium meyenii* Walpers) is a root vegetable from Peru with proven functional capabilities. Although maca is an outstanding food material, there has been little effort to understand its physical properties in comparison with its chemical and physiological properties. In particular, the glass transition and caking properties of maca powder have not been reported. Therefore, the purpose of this study was to understand the glass transition and caking properties of maca powders. In addition, amorphous carbohydrate blend powders were employed as food powder models, and predictive approaches for the caking of food powders were proposed.

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