博士学位論文公開発表会

Effect of Maltodextrin on the Glass Transition Properties of Freeze-Dried Mango Powder

マルトデキストリンが凍結乾燥マンゴー粉末のガラス転移特性に及ぼす影響

Mango (*Mangifera indica L*.) is one of the most important agricultural products in oriental regions. Because mango contains a large amount of low-molecular-weight carbohydrates, glass transition occurs readily with water sorption, followed by physical deterioration such as caking of powder. It is known that maltodextrin (MD) is useful for the physical modifier of dried fruits. The purpose of this study was to understand systematically the effect of MD addition on water sorption, glass transition, and the caking properties of freeze-dried mango pulp and solute.

日時：2018年1月30日　13 : 30 ~ 14 : 30
場所：生物圏科学研究科C316

Suwalee Fongin

Graduate School of Biosphere Science, Hiroshima University

※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。

連絡先：川井　清司（内線 4366）　kawai@hiroshima-u.ac.jp