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One of the key functional roles of food hydrocolloids is in the preparation of emulsions and in the control of emulsion shelf-life. Product applications include carbonated soft drinks , ice-cream , and sauces and dressings (Sikora, Badrie, Deisingh, & Kowalski, 2008). Most hydrocolloids can act as stabilizers (stabilizing agents) of oil-in ...

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Food consumption patterns are affected by factors of convenience in current fast-paced lifestyles and consumer demand for healthy natural food products. This development had triggered a lot of research on resistant starch, its health implications, and methods of analysis as a dietary fiber for appropriate food labeling purposes.

Dietary Fiber - an overview | ScienceDirect Topics

Journal of Agriculture and Food Chemistry 44, 1314-1320. Accepted for oral presentation in CAFEi2014 (December 1-3, 2014 â € “ Kuala Lumpur, Malaysia) as paper 206. Scheme (Q.J130000.2544.06H39) and Fundamental Research Grant Scheme (R.J130000.7844.4F447).

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