

Banana (flour)

Name

Name : Banana (flour)

French name : Banane (farine)

Source

Organe : fruit

Sample Origin : INRA Nantes

Morphology

Size 10-50 μm

Shape : elongated

Structure

Allomorph : C

Composition

Waxy : no

References

Bibliography : Swelling-solubility characteristics, granule size distribution and rheological behavior of banana starch.
M.C Nunez-Santiago, L.A Beelo-Pérez, A. Tecante.
Carbohydrate polymers 56 (2004), 65-75.

Bibliography : Changes of banana starch by chemical and physical modification.
Krzysztof N. Waliszewski, Maria A. Aparicio, Luis A.Bello, Jose A. Monroy.
Carbohydrate Polymers 52 (2003), 237-242.

Bibliography : Determination of the Molecular and Structural Characteristics of Okenia, Mango

Starch presentation

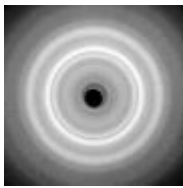
C.E. Millan-Testa, M.G. Mendez-Montealvo, M.-A. Ottenhof, I.A. Farhat, and

J.Agric. Food Chem. 53 (2005), 495-501.

Image(s)



Scanning electron microscopy (SEM) image



X-ray diffraction (XRD) pattern