

Chick pea

Name

Name : Chick pea

Latin name : Cicer arietinum

French name : Pois chiche

Source

Organe : seed

Sample Origin : commercial flour

Morphology

Size <10 μm & 10-50 μm

Shape : polyhedral

Structure

Allomorph : C

Fraction of allomorph A : 73%

Fraction of allomorph B : 27%

Crystallinity index : 42%

Thermal properties

Melting temperature : 67.4 $^{\circ}\text{C}$

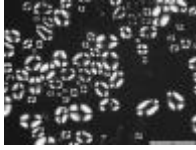
Melting interval : 40 $^{\circ}\text{C}$

Melting enthalpy : -15.3J/g

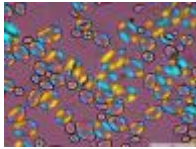
References

Starch presentation

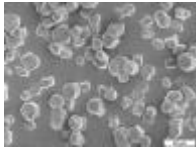
Image(s)



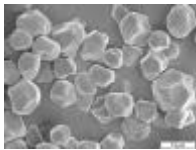
Optical micrograph (OM)



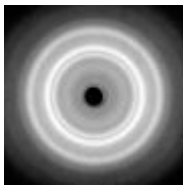
Optical micrograph (OM)



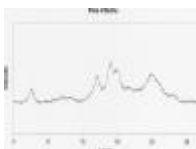
Scanning electron microscopy (SEM) image



Scanning electron microscopy (SEM) image



X-ray diffraction (XRD) pattern



X-ray diffraction (XRD) profile