

## เอกสารอ้างอิงและสิ่งอ้างอิง

กล้านรงค์ ศรีรัต และ เกื้อกูล ปิยะจอมขวัญ. 2546. เทคโนโลยีของแป้ง. พิมพ์ครั้งที่ 2. สำนักพิมพ์มหาวิทยาลัยเกษตรศาสตร์, กรุงเทพฯ.

ดวงแก้ว ศรีลักษณ์. 2544. มหัศจรรย์พันธุ์กล้วยในไทย. พิมพ์ครั้งที่ 2. สำนักพิมพ์แสงเดดเพื่อเด็ก, กรุงเทพฯ.

เบญจมาศ ศิตาชัย. 2538. กล้วย. พิมพ์ครั้งที่ 2. บริษัทประชาชน, กรุงเทพฯ.

\_\_\_\_\_. 2545. กล้วย. พิมพ์ครั้งที่ 3. สำนักพิมพ์มหาวิทยาลัยเกษตรศาสตร์, กรุงเทพฯ.

วสันต์ ศิริวงศ์. 2543. สมบัติเคมีกายภาพของสารอาหารที่สกัดได้จากกล้วยไทยบางชนิด.

วิทยานิพนธ์ปริญญาโท, จุฬาลงกรณ์มหาวิทยาลัย.

สมศักดิ์ วรรณาศิริ. หวานกล้วย. 2546. พิมพ์ครั้งที่ 4. สำนักพิมพ์ฐานเกษตรกรรม, นนทบุรี.

AACC. 2000. **Approved Method of the American Association of Cereal Chemist.** 10<sup>th</sup> ed.

American Association of Cereal Chemists, St. Paul, Minnesota.

Anonymous. 2006a. **What is starch?** Cliff's Lab. Available Source:

<http://www.jic.bbsrc.ac.uk/staff/cliff-hedley/graphics/cluster.gif>. Dec 1, 2006.

Anonymous. 2006b. **What is starch?** Herbário. Available Source:

<http://www.herbario.com.br/cie/universi/teoria/oqueamid.htm>. Dec 1, 2006.

Anonymous. n.d. **Starch.** Starch and Glycogen. Available Source:

<http://academic.brooklyn.cuny.edu/biology/bio4fv/page/starch.html>. Dec 1, 2006.

AOAC. 2002. Office method of Analysis. The Association of Official Analytical Chemistry, Virginia.

Bello-Perez, L.A., Y.P.D. Leon, E. Agama-Acevedo and O. Paredes-Lopez. 1998. Isolation and partial characterization of amaranth and banana Starches. **Starch/Stärke**. 50(10): 409-413.

Berry, C.S. 1986. Resistant starch: formation and measurement of starch that survives exhaustive digestion with amylolytic enzyme during the determination of dietary fibre.

**J. Cereal Sci.** 4: 301-314.

Buleon, A., P. Colonna, V. Planchot and S. Ball. 1998. Starch granules: structure and biosynthesis. **Int. J. Biol. Macromol.** 23(2): 85-112.

Champ M., and N. Faisant. 1996. Resistant starch. pp 189-215. In H. van Bekkum, H. Röper and F. Voragens eds. **Carbohydrates as Organic Raw Materials III**. Carbohydrate Research Foundation, Netherland.

Chung, J.H., H.Y. Jeong and S.T. Lim. 2003. Effects of acid hydrolysis and defatting on crystallinity and pasting properties of freeze-thawed high amylose corn starch **Carbohydr. Polym.** 54: 449-445.

Chung H.J., H. S. Lim and S.T. Lim. 2006. Effect of partial gelatinization and retrogradation on the enzymatic digestion of waxy rice starch. **J. Cereal Sci.** 43(3): 353-359.

Collado, L.S. and H. Corke. 2003. Starch properties and functionalities, pp 473-506. In G. Kaletunç and K. J. Breslauer eds. **Characterization of Cereals and Flours: Properties, Analysis, and Application**. Marcel Dekker, Inc., New York.

Collison, R. 1968. Swelling and gelation of starch, pp. 168-193. In J.A. Radley ed. **Starch and Its Derivatives**. 4th ed. Richard Clay, Ltd., London.

\_\_\_\_\_. 1968. Starch Retrogradation, pp. 194-202. In J.A. Radley ed. **Starch and Its Derivatives**. 4th ed. Richard Clay, Ltd., London.

Dubat, A. 2004. The importance and impact of starch damage and evolution of measuring Methods. **Article SDmatic**. p1-5.

\_\_\_\_\_. 2004. The importance and impact of starch damage and evolution of measuring methods. **Article SDmatic**. p1-5. Cited Dubois, M.. 1949. Incidences du réglage de la mouture sur les propriétés des farines. **Bull. Ensmic** n° 113:170-187.

Donald, A.M. 2006. Understanding starch structure and functionality, pp. 156-184. In A.C. Eliasson ed. **Starch in Food: Structure, Function and Applications**. T.J. International Limited, England.

Donovan, W.J. 1979. Phase Transition of the Starch-Water System. **Biopolymers**. 18: 263-275.

Eggleston, G., R. Swennen and S. Akoni. 1992. Physicochemical studies on starches isolated from plantain cultivars, plantain hybrids and cooking bananas. **Starch/Stärke**. 44(4): 121-128.

Ellis, R.P., M.P. Cochrane, M.F.B. Dale, C.M. Duffus, A. Lynn, I.M. Morrison, R.D.M. Prentice, J.S. Swanston and S.A. Tiller. 1998. Starch production and industrial use. **J. Sci Food Agric.** 77: 289-311.

Faisant, N., D.J. Gallant, B. Bouchet and M. Champ. 1995. Banana starch breakdown in the human small intestine studied by electron microscopy. **Eur. J. Clin. Nutr.** 49: 98-104.

Fichtail, J., Y.J. Owusu-Ansah and P. Chang. 1999. **Banana Starch**. U.S. Patent. 5,855,688.

French, D. 1984. Organization of Starch Granules, pp. 184-242. In R.L. Whistler, J.N. BeMiller and E.F. Paschall eds. **Starch : Chemistry and Technology**. 2nd ed. Academic Press, Inc., New York.

González-Soto, R.A., R. Mora-Escobedo, H. Hernández-Sánchez, M. Sánchez-Rivera , and L.A. Bello-Pérez. 2007. The influence of time and storage temperature on resistant starch formation from autoclaved debranched banana starch.

**Food Res. Int.** 40(2) 304-310.

Greenwood, C.T. 1979. Observations on the structure of starch granule. In J.M.V. Blanshard and J.R. Mitchell, eds. **Polysaccharides in food**. Butterworth, London.

Gudmundsson, M. 1994. Retrogradation of starch and the role of its components.

**Thermochimica Acta**. 246: 329-341

Hamaker, R.B. and V.K. Griffin. 1993. Effect of disulfide bond-containing protein on rice and starch gelatinization and pasting. **Cereal Chem.** 70: 337-380.

Hizukuri, S. 1996. Starch. Analytical aspects, pp. 347-429. In A.C. Eliasson, ed. **Carbohydrate in food**. Marcel Dekker, Inc., New York.

Hoover, R.F. 1998. Starch-Lipid Interactions, pp. 227-256. In R.H. Walter ed. **Polysaccharide Molecular Structures**. Marcel Dekker, Inc., New York.

\_\_\_\_\_ and S.P.J. N. Senanayake. 1996. Composition and physicochemical properties of oat starches. **Food Res. Int.** 29: 15-26.

\_\_\_\_\_, Y.X.L.G. Hynes and N. Senanayake. 1997. Physiochemical Characterization of Mung Bean Starch. **Food Hydrocolloid.** 11(4): 401-408.

Jane, J.-L., K.-S. Wong and A.E. Mcpherson. 1997. Branch-Structure Difference in Starches of a- and BTypeX-Ray Patterns Revealed by Their Naegeli Dextrans. **Carbohyd. Res.** 300(3):219-227.

Karim , A.A., M.H. Norziah and C.C. Seow. 2000. Methods for the study of starch retrogradation. **Food Chem.** 71: 9-36.

Karlsson, M.E. and A.-C. Eliasson. 2003. Gelatinization and retrogradation of potato (*Solanum Tuberosum*) Starch in Situ as Assessed by Differential Scanning Calorimetry (Dsc). **Lebensm. Wiss. Technol.** 36(8): 735-741.

Kaur, L., N. Singh, and N. S. Sodhi, 2002. Some properties of potato and their starches: Morphological, thermal and rheological properties of starches. **Food Chem.** 79, 177–181.

Kayisu, K. and L.F. Hood. 1981. Molecular structure of banana starch. **J. Food Sci.** 46: 1894-1897.

Knutson, A.C. 1990. Annealing of maize starches at elevated temperature. **Cereal Chem.** 67: 376-384

Leach, H.W. 1965. Gelatinization of Starch, pp. 289-306. In R.L. Whistler and E.F. Paschall eds. **Starch : Chemistry and Technology.** vol. 1. Academic Press, Inc., New York.

\_\_\_\_\_, L.D. Mccowen and T.J. Schoch. 1959. Structure of Starch Granule I. Swelling and Solubility Patterns of Various Starches. **Cereal Chem.** 36: 534-544.

- Liu, Q. and D.B. Thompson. 1998. Effects of moisture content and different gelatinization heating temperature on retrogradation of waxy-type maize starch. **Carbohydr. Res.** 314: 221-235.
- Lii, C.Y., S.M. Tsai and K.H. Seng. 1996. Effects of amylose content on the rheological property of rice starch. **Cereal Chem.** 73: 415-420.
- \_\_\_\_\_, S.M. Chang and Y.L. Young. 1982. Investigation of the physical and chemical properties of banana starches. **J. Food Sci.** 47: 1493-1497.
- Lopez, P.O. and L.A. Bello-Perez. 1994. Amylopectin: structural, gelatinization and retrogradation studies. **Food Chem.** 50: 411-417.
- Lumdubwong N. and P.A. Seib. 2000. Rice starch isolation by alkaline protease digestion of wet-mill rice flour. **J. Cereal Sci.** 31: 63-74.
- Lund, D. 1984. Influence of time, temperature, moisture, ingredients, and processing conditions on starch gelatinization. **Int. J. Food Sci. Nutr.** 30: 249-273.
- Morrison, W.R., F. R. Tester, E.C. Snape, R. Law and J.M. Gidley. 1993. Swelling and gelatinization of cereals starches. IV. Some effects of lipid-complexed amylose and free amylose in waxy and normal barley starches. **Cereal Chem.** 70: 385-391.
- Mota, R.V., F.M.D. Lajolo, C. Ciacco and B.R. Cordenunsi. 2000. Composition and functional properties of banana flour from different varieties. **Starch/Stärke.** 52(2-3): 63-68.
- Nugent, A.P. 2005. Health properties of resistant starch. **British Nutrition Foundation Nutrition Bulletin.** 30: 27-54.

- Nunez-Santiago, M.C., L.A. Bello-Perez and A. Tecante. 2004. Swelling-solubility characteristics, granule size distribution and rheological behavior of banana (*Musa Paradisiaca*) starch. **Carbohydr. Polym.** 56(1): 65-75.
- Perera, C. and R. Hoover. 1997. The effect of hydroxypropylation on the structure and physicochemical properties of native, defatted and heat-moisture treated potato starches. **Food Res. Int.** 30: 235-243
- Phillips, O.G. and P.A. Williams. 2000. **Handbook of hydrocolloids**. Woodhead Publishing Limited, New York.
- Sajilata, M.G., R.S. Singhal and R. Kulkarni. 2006. Resistant starch-A review. **Compr. Rev. Food Sci and F.** 5: 1-16.
- Sá, M.M.D. 2005. Chapter 16: Carbohydrates. **Biology 2315 Lecture Notes**. Available Source: <http://www.langara.bc.ca/biology/mario/Assets/Amylopectin.jpg>. Dec 1, 2006.
- Sandhu K. S., and N. Singh. 2007. Some properties of corn starches II: Physicochemical, gelatinization, retrogradation, pasting and gel textural properties. **Food Chem.** 101: 1499-1507.
- Simmonds, N.W. and K. Shepherds. 1955. The taxonomy and origin of the cultivated bananas. **J. Linn. Soc. (Bot)** 55: 302-312.
- Singh., J., L. Kaur, N. Singh Sodhi and B. Singh Gill. 2003. Morphological, Thermal and Rheological Properties of Starches from Different Botanical Sources. **Food Chem.** 81(2): 219-231.
- \_\_\_\_\_, and Singh, N. 2001. Studies on the morphological, thermal and rheological properties

- of starch separated from some Indian potato cultivars. **Food Chem.** 75, 67–77.
- Smith, R.J., 1979. **Food Carbohydrate**. The AVI publishing Co., Westort, Connecticut.
- Sodhi, S.N. and N. Singh. 2003. Morphological, thermal and rheological properties of starches separated from rice cultivars grown in India. **Food Chem.** 80: 99-108
- Svegmark, K., and Hermansson, A. M. (1993). Microstructure and rheological properties of composites of potato starches granules and amylose: a comparison of observed and predicted structure. **Food Structure**. 12, 181–193.
- Takahashi S., and P.A. Seib. 1988. Paste and gel properties of prime corn and wheat starches with and without native lipids. **Cereal Chem.** 65: 474-483.
- Tester, F.R. 1997. Starch : The Polysaccharide Fractions, pp. 163-147. In P.L. Frazies, A.M. Donald andP. Richmond eds. **Starch Structure and Functionality**. The Royal Society of Chemistry, U.K.
- \_\_\_\_\_, F.R. and W.R. Morrison. 1990. Swelling and gelatinization of cereal starches. I. Effect of amylopectin, amylose, and lipids. **Cereal Chem.** 67: 551-557.
- Thompson, D.J. 2000. Strategies for manufacture of resistant starch. **Trend Food Sci and Tech.** 11: 245-253.
- United Food and Agriculture Organization (FAO). 2004. **Banana**. Available Source: <http://www.answerscom/topic/banana>. October, 29, 2006.
- Vandeputte, G.E., V. Derycke, J. Geeroms and J.A. Delcour. 2003a. Rice Starches. II. structural aspects provide insight into swelling and pasting properties. **J. Cereal Sci.** 38(1): 53-59.

\_\_\_\_\_, R. Vermeylen, J. Geeroms and J.A. Delcour. 2003b. Rice Starches. I. structural aspects provide insight into crystallinity characteristics and gelatinisation behaviour of granular starch. **J. Cereal Sci.** 38(1): 43-52.

\_\_\_\_\_. 2003c. Rice Starches III. structural aspects provide insight in amylopectin retrogradation properties and gel texture. **J. Cereal Sci.** 38(1): 61-68.

Valmayor, R.V. 1997. Starch : The Polysaccharide Fractions, pp. 163-147. In F. P.L., A.M. Donald and P.Richmond eds. **Starch Structure and Functionality**. The Royal Society of Chemistry, U.K.

Waliszewski, K.N., M.A. Aparicio, L.A. Bello and J.A. Monroy. 2003. Changes of banana starch by chemical and physical modification. **Carbohydr. Polym.** 52(3): 237-242.

Wang, S., W. Gao, H. Chen and P. Xiao. 2006. Studies on the morphological, thermal and crystalline properties of starches separated from medicinal plants.  
**J. Food Eng.** 76, 420–426

Whistler, R.L. 1998. Banana starch production. **U.S. Patent**. 5,797,985.

\_\_\_\_\_, and J.N. BeMiller. 1997. **Carbohydrate Chemistry for Food Scientistists**. Reprint. vol.2nd. Eagan press, Minnesota.

Williams J.M. (1968) The chemical evidence for the structure of starch, pp 91-138.

*In J.A. Radley ed. **Starch and Its Derivatives**.* 4th. Richard Clay, Ltd., London.

Yuan, R.C., D.B. Thompson and C.D. Boyer. 1993. Fine structure of amylopectin in relation to gelatinization and retrogradation behavior of maize starches from three wx-containing genotypes in two inbred lines. **Cereal Chem.** 70: 81-89.

\_\_\_\_\_, \_\_\_\_\_. 1998. Freeze-thaw stability of three waxy maize starch pastes measured by centrifugation and calorimetry. **Cereal Chem.** 75(4) : 571-573

Zhou, M., Robards, K., Glennie-Holmes, M., and Helliwell, S. 1998. Structure and pasting properties of oat starches. **Cereal Chem.** 75: 273-281.