

STARCH GELATINISATION

Starches can be used to thicken liquids eg. cheese sauce.
Adding acid, such as lemon juice, will thin the sauce.

Starch particles _____ in liquid.
Instead they form a _____.

_____ or agitating the liquid keeps the starch
particles _____.

If the suspension is not _____ the particles sink to the
bottom and stick together forming _____.

When the liquid reaches _____ the starch grains begin to
_____ and _____.

At _____ the particles _____ and release
starch, making the mixture _____ and _____.
This is _____.

Gelatinisation is completed when the liquid reaches _____.
The thickened liquid now forms a _____. On cooling the
gel _____.