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 ______________ .