

## 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 \_\_\_\_\_.