

Research Week Event at the University of Bonab

**Title of Presentation:** Incorporation of Lepidium Perfoliatum Seed Gum into Wheat Starch: Affects its Physicochemical, Viscoelastic, Pasting and Freeze-Thaw Syneresis Properties

**Speaker:** Dr. Alireza Yousefi  
Associate Professor, Department of Chemical Engineering,  
University of Bonab, Iran  
Guest Researcher at the Department of Food-based Foods,  
University of Hohenheim, Germany

**Abstract:** It has recently been discovered that the gum extracted from Lepidium perfoliatum seeds has thickening and stabilizing properties that make it suitable for use in food and pharmaceutical systems. In this presentation, we will report the results of incorporating Lepidium perfoliatum seed gum into wheat starch-based systems. The stability of the starch-gum composites increased with the increase in gum concentration. The incorporation of gum into starch-based systems led to higher final viscosity and the lower cold-settling tendency. Applying a 1:1 mixing ratio resulted in a decrease in syneresis. The incorporation of starch into composites with higher gum and starch concentrations of 10% resulted in higher stability in periods that were compared to both.

Date: Monday, 27 Dec 2022  
Time: 12:12 PM (GMT+3)  
Room: 010101

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شنبه 18 آذر 1402 - 12:12

## [Incorporation of Lepidium perfoliatum seed gum into wheat starch affects its physicochemical, viscoelastic, pasting and freeze-thaw syneresis properties](#)

دوشنبه 27 آذر 1402 ساعت 12 الی 13

وینار با موضوع: Incorporation of Lepidium perfoliatum seed gum into wheat starch affects its physicochemical, viscoelastic, pasting and freeze-thaw syneresis properties

سه شنبه 27 آذر 1402 ساعت 12 الی 13

برای ورود به لینک جلسه روی عکس کلیک کنید و به عنوان مهمان وارد شوید:

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