

Starch characterization using spectrophotometry and direct potentiometry

Sakač, Nikola; Habschied, Kristina; Karnaš, Maja; Regušić, Lidija; Slačanac, Vedran

Source / Izvornik: **Proceedings of the 7th International Congress Flour - Bread '13 [and] 9th Croatian Congress of Cereal Technologists, 2014, 322 - 326**

Conference paper / Rad u zborniku

Publication status / Verzija rada: **Published version / Objavljena verzija rada (izdavačev PDF)**

Permanent link / Trajna poveznica: <https://urn.nsk.hr/urn:nbn:hr:109:480770>

Rights / Prava: [Attribution-NonCommercial-NoDerivatives 4.0 International/Imenovanje-Nekomercijalno-Bez prerada 4.0 međunarodna](#)

Download date / Datum preuzimanja: **2025-03-12**

REPOZITORIJ

PTFS

PREHRAMBENO-TEHNOLOŠKI FAKULTET OSIJEK

dabar
DIGITALNI AKADEMSKI ARHIVI I REPOZITORIJI

Repository / Repozitorij:

[Repository of the Faculty of Food Technology Osijek](#)



dabar
DIGITALNI AKADEMSKI ARHIVI I REPOZITORIJI

STARCH CHARACTERISATION USING SPECTROPHOTOMETRY AND DIRECT POTENTIOMETRY

UDC 664.23 : 543.4

N. Sakač¹, K. Habschied², M. Karnaš¹, L. Regušić¹, V. Slačanac²

*¹Josip Juraj Strossmayer University of Osijek, Department of Chemistry in Osijek,
Ulica cara Hadrijana 8/A, HR-31000 Osijek, Croatia; nikola.sakac@gmail.com*

*²Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek,
Franje Kuhača 20, HR-31000 Osijek, Croatia*

ABSTRACT

Starch consists of two polymer types; amylose and amylopectine. Their ratio is starch origin-dependent. Triiodide ions bind characteristically to the amylose and amylopectin molecules of the starch. This can be monitored using spectrophotometry, but recently also direct potentiometry with platinum redox sensor. The absorbance and electrical potential change of the starch-triiodide complex were measured for wheat, potato, corn, rye, barley, rice, tapioca and commercial starch. The results showed characteristic curves for each starch type, corresponding to the specific amylose/amylopectine ratio. The curves were used to determinate starch type-specific parameter values; for spectrophotometry: starch-triiodide peak wavelength maximum (λ_{\max}/nm), maximum absorbance change for λ_{\max} (ΔA) and for the direct potentiometry: slope (S) for the linear response region, maximum potential change (ΔE) and relative sensitivity (mV/mg) for potential change in the corresponding starch concentration. Data comparison using these two methods revealed that methods serve to distinguish starch types based on specific triiodide bounding to starch components, but when absolute data changes between starches were compared, no correlation between them has been found.

Keywords: spectrophotometry, direct potentiometry, starch triiodide complex

INTRODUCTION

Starch is a semicrystalline biopolymer and it is stored in various plant locations, such as in cereal grains, roots, tubers, stempiths, leaves, seed, fruit and pollen.

The general properties of a starch, such as gelatinization, solubilization, swelling, granule size, chemical constitution, crystal type, and enzymatic degradation, differ because of the origine of starches. The starch granules from different botanical sources vary in size, shape, and content of amylose and amylopectin, influencing their chemical and physical properties [1].

The interaction of starch and iodine results in the formation of complexes [2] with characteristic colors. The color of the starch–triiodide complex has been shown to vary with starch chain length [3]. Because starch assumes a helical structure, iodine molecules occupy the central cavity of the helical molecule in the complex [4]. Many physicochemical properties of starch, such as its iodine binding capacity and degree of polymerization (DP), depend on the starch's botanical origin [5, 6].

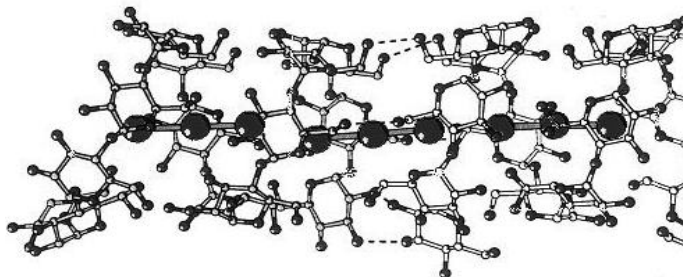


Figure 1. Starch-triiodide complex

In our previous paper [7], we described a method for the determination of starch based on direct potentiometric measurements, where the response of the triiodide ion in starch-triiodide complex is measured.

The aim of this work was to determine and compare the differences in various starches, concerning amylose/amylopectine ratio and starch-triiodide complex formation by using direct potentiometry and UV-VIS spectrophotometry.

EXPERIMENTAL

Reagents and solution preparation

Starch samples were isolated from wheat (Srpanjka), potato, maize, rye (Barun), barley (Conduct), rice, and tapioca, which were obtained at the local market store in Croatia, and the commercial model (control) starch was obtained from Kemika (Croatia).

The samples' seed coats were peeled off, and an alkali steeping method [8] was used to prepare the purified starch samples. The starch solution was prepared in a concentration range of 1-5 g/L. Starch solutions were prepared fresh each day to avoid microbial degradation. Solutions with starch concentrations greater than 5 g/L form a starch gel. As a consequence, such solutions are difficult to manipulate and could cause quantitative errors.

Apparatus

Direct potentiometric measurements were performed on 780 Metrohm pH Meter (Metrohm, Switzerland) combined with IJ64 platinum redox electrode (Ionode, Australia) as a detector and a silver/silver (I) chloride reference electrode. Spectrophotometric measurements were performed using AvaSpec 2580 UV-Vis spectrophotometer (Avantes, Netherland).

Procedure

Spectrophotometric

For spectrophotometric measurements, five independent series of starch triiodide solutions were prepared. The previously prepared potassium triiodide solution was then added to the starch-filled (wt 5%) 50 mL volumetric flasks. The volumetric flasks were filled to the mark with deionized water, stirred in a sonic bath for 5 minutes and were ready for further investigation.

Potentiometric

Triiodide solution was transferred to the titration vessel. The responses of the platinum redox electrode were measured by accurate, incremental additions of the prepared starch solutions. The solutions were continuously stirred during the addition of starch and during the measurements. Five independent series of starch triiodide solutions were measured.

RESULTS AND DISCUSSION

Spectrophotometric

Starch samples were characterized by measuring starch triiodide complex absorption spectra. The commercial starch was used as a reference model. The amylose-amylopectin ratio in starch depends directly on botanical starch origin, there is a considerable difference in the starch-triiodide spectra for different starch types. The difference is noticeable in the wavelength area of the starch-triiodide complex where peaks vary in their heights and maximum wavelength values. These parameters from starch-triiodide complex spectra have been used for raw pre-statistical starch type differentiation (Table 1). A model starch was used as a reference for λ_{max} comparison to other starch types (shown as $\Delta\lambda$). Rye (Conduct) showed the highest positive shift (+71 nm), Waxy corn starch the highest negative (-44) and Potato (Sigma) (+7) the lowest shift towards reference starch. The absorbance increase (ΔA) at each λ_{max} was calculated. Potato (Sigma) and rice starch showed the highest absorbance increase, 0.474 and 0.422, respectively. This indicates that the highest amount of triiodide is complexed with starch.

Table 1. Measured parameters from the absorbance spectra for all starch types

Starch origin	λ_{max}/nm	$\Delta\bar{A}(\lambda_{max})$ for 5% starch solution	$\Delta\lambda/nm$ (shift λ_{max})
Model starch	564	0.337	0
Potato (Sigma)	571	0.474	+7
Corn	610	0.321	+46
Corn waxy	520	0.155	-44
Tapioca	600	0.398	+36
Rye (Conduct)	630	0.310	+66
Wheat (Srpanjka)	630	0.197	+66
Rice	590	0.422	+26

Potentiometric

The platinum redox electrode showed a decrease in the response potential for each starch sample, and the curve shapes and slopes differed between starch samples. This is shown in Table 1; slope (S), linear response region per added starch mass, maximum potential change (ΔE) in linear response area and relative sensitivity (mV/mg) for potential change in the corresponding starch sample. Rye starch showed the highest slope -6.716 , maximum potential change 47 mV and the highest relative sensitivity which indicated it bounded the more triiodide than other starches. Barley starch showed the longest linear response area. Model starch showed the lowest relative sensitivity 2.97 mV/mg. The response data reflect the profile characteristics in the differences in the origins of the starches and amylose amylopectine ratio.

Table 2. Measured parameters from the redox electrode potential response change

Starch origin	slope (S)	linear area / mg starch	ΔE mv / linear	relative sensitivity mV / mg
Rice	-4,964	9	43,2	4,80
Rye (Conduct)	-6,716	7,5	47	6,27
Tapioca	-6,381	7,5	46	6,13
Corn	-5,022	7,5	37	4,93
Wheat (Srpanjka)	-3,542	12	39,8	3,32
Barley (Vanessa)	-3,961	10,5	39,6	3,77
Potato (Sigma)	-5,169	7,5	37,3	4,97
Model starch	-3,035	9	26,73	2,97

CONCLUSIONS

The results showed characteristic data for each starch type, corresponding to the specific amylose/amylopectine ratio, for both techniques.

Data comparison using these two methods revealed that methods serve to distinguish starch types based on specific triiodide bounding to starch components, but when absolute data changes between starches were compared, no correlation between them has been found.

REFERENCES

1. Smith, A. M. 2001. The Biosynthesis of Starch Granules. *Biomacromolecules*. 2:335–341
2. Teitelbaum, R. C., Ruby, S. L. and Marks, T. J. 1978. On the structure of starch-iodine. *J. Am. Chem. Soc.* 100:3215–3217
1. Bailey, J. M. and Whelan, W. J. 1961. Physical properties of starch. *J. Biol. Chem.* 236:969–973
2. Hinrichs, W., Büttner, G., Steifa, M., Betzel, C.H., Zabel, V., Pfannemüller, B. and Saenger, W. 1987. An Amylose Antiparallel Double Helix at Atomic Resolution. *Science* 238:205–208
3. Chatel, S., Voirin, A., Luciani, A. and Artaud, J. 1996. Starch identification and determination in sweetened fruit preparations, *J. Agric. Food Chem.* 44:502–506
4. Srichuwong, S., Sunarti, T. C., Mishima, T., Isono, N. and Hisamatsu, M. 2005. Starches from different botanical sources II: Contribution of starch structure to swelling and pasting properties. *Carbohydr. Polym.* 62:25–34
5. Sakač, N., Sak-Bosnar, M. and Horvat, M. 2013. Direct potentiometric determination of starch using a platinum redox sensor. *Food Chem.* 138:9–12
6. Baik, M.Y., Kim, K.J., Cheon, K.C., Ha, Y.C. and Kim, W.S. 1997. Recrystallization Kinetics and Glass Transition of Rice Starch Gel System. *J. Agric. Food Chem.* 45:4242–4248