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## Effect of galactomannan hydrocolloids on gelatinization and retrogradation of tapioca and corn starch

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### Summary

The aim of the present study was to investigate the effect of galactomannan hydrocolloids (guar gum and locust bean gum) on gelatinization and retrogradation of tapioca and corn starch. Differential scanning calorimetry (DSC) was used to characterize the behaviour of tapioca and corn starch with and without additives.

Results showed that guar gum and locust bean gum retarded the retrogradation of tapioca and corn starch at both investigated temperatures (4 and 25 °C). Guar gum retarded retrogradation of tapioca starch more than locust bean gum, on the other hand, locust bean gum had a greater effect on reduction of the recrystallization of corn starch. Temperatures of gelatinization did not vary significantly in starch-hydrocolloid systems. Additions of galactomannan hydrocolloids caused a decrease in gelatinization enthalpy of both starches.

*Keywords:* corn and tapioca starch, gelatinization, hydrocolloids, retrogradation

### Introduction

In the food production, starch and hydrocolloids have a special importance and wide variety of applications. In general, they are used to provide control of moisture and water mobility, improve overall product quality and/or stability, reduce cost, and/or facilitate processing (Shi and BeMiller, 2002; Funami et al., 2005). Guar gum, locust bean gum, alginates, carrageenans and xanthan gum are among the hydrocolloids most frequently employed as stabilizers in food industry (Mali et al., 2003).

Starch functionality depends on the molecular structure of the amylose and amylopectin components and their interactions with their environment during two main processes, gelatinization and retrogradation (Lewen et al., 2003). One of the most important physical properties of starch is gelatinization, phase transition of starch granules from an ordered to a disordered state during heating with excess water. It induces number of changes in starch granules, such as swelling, exudation of amylose and amylopectin, granule disruption, lose of birefringence, and increased viscosity (Alavi, 2003; Karapantsios et al., 2002; Li et al., 2004). Structural and rheological characteristics can be altered by hydrocolloid addition. Starch's gelatinization temperature (onset, peak and conclusion temperature) is not modified by hydrocolloids (Biliaderis et al., 1997; Liu and Eskin,

1998; Rojas et al., 1999). However, swelling of granules can be affected by addition of hydrocolloids, suggesting that swelling is enhanced in their presence (Rojas et al., 1999; Teacante and Doublier, 1999).

Retrogradation of gelatinized starch occurs in many starch-food systems. Retrogradation of starch is a term used for the changes that occur in gelatinized starch from an initially amorphous or disordered state to a more ordered crystalline state and the tendency of starch pastes to thicken and to form stiff gels. Retrogradation rate is affected by the ratio of amylose and amylopectin, molecular size, temperature, pH, lipids, hydrocolloids, sugar and botanical sources (Aee et al., 1998). Ahmad and Williams (2001) reported that the addition of galacomannans significantly improved the freeze-thaw stability of sago starch gels. Liu and Thompson (1998) studied the effect of moisture content on retrogradation of waxy corn starches. They found that the effect of moisture content on retrogradation depends on the molecular structure of starches. Moisture content and initial heating temperature in gelatinization had different influence on retrogradation of the four types of waxy corn starches. Jouppila and Roos (1997) proposed that melting temperatures (onset, peak and conclusion temperature) of crystallized starch increases with increasing storage temperature.

Differential scanning calorimetry (DSC) is a thermal analysis technique that has been widely used to

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characterize the phase transition including crystallization, melting transition and glass transition (Koo et al., 2005; Babic et al., 2006; Aćkar et al., 2010). Analysis of DSC data can provide additional information about starch, such as its structure and composition, its interaction with other components, the effects of water, and related properties.

Even though information about starch-hydrocolloid systems exists, there are still unknown aspects because of the complexity of such systems. It is generally accepted that each hydrocolloid affects pasting properties of starch in a different way (Bahnassey and Breene, 1994; Rojas et al., 1999). This can be attributed to many factors, mainly the molecular structure of hydrocolloids and/or ionic charges of both starches and hydrocolloids (Sudhakar et al., 1995; Shi and BeMiller, 2002).

The aim of this research was to examine the effect of galactomannan hydrocolloids (guar gum and locust bean gum) on the gelatinization and retrogradation of tapioca and corn starch. In this study DSC has been used to characterise the modifications that starch gelatinization and retrogradation undergo by addition of hydrocolloids.

## Materials and Methods

### Materials

Tapioca starch (moisture content 13.6 %) was obtained from International Starch Trading, Aarhus, Denmark. Corn starch (moisture content 8.61 %) was obtained from Agrana, Austria. Locust bean gum (moisture content 12.37 %) and guar gum (moisture content 9.29 %) were products of Giulini Chemie, Ludwigshafen, Germany.

### Methods

Gelatinization and retrogradation properties were analyzed using differential scanning calorimeter DSC 822<sup>e</sup> (Mettler Toledo) equipped with STAR<sup>e</sup> software. An empty pan was used as a reference.

Tapioca or corn starch was weighed into standard aluminium pan (40 $\mu$ L). Distilled water or appropriate hydrocolloid solutions of locust bean gum or guar gum were added to the starch to give 3:7 starch:water ratio with hydrocolloids being 0.5 % or 1.25 % g/g dry starch. Pans were sealed and equilibrated for 24 h at room temperature before heat treatment in the DSC. The starch slurry was gelatinized in the DSC using a heat rate of 10 °C/min from 25 to 95 °C. After heat treatment, samples were cooled to 25 °C and removed from DSC. The starch gels were aged at 4 and 25 °C and monitored for retrogradation after 7 and 14 days. The retrogradation experiments were conducted at a heating rate of 10 °C/min from 25 to 95 °C. The changes in enthalpy ( $\Delta H$  in J/g of dry starch), onset temperature ( $T_o$ ), peak temperature ( $T_p$ ) and conclusion temperature ( $T_c$ ) for gelatinization and retrogradation were obtained from the exotherm DSC curves. Experiments were run in triplicates.

### Statistics

Experimental data were analyzed by analysis of variance (ANOVA) and Fisher's least significant difference (LSD) with significance defined at  $P < 0.05$ . All statistical analyses were carried out using software program STATISTICA 7 (StatSoft, Inc, USA).

## Results and discussion

Tables 1 and 2 show the gelatinization characteristics of tapioca and corn starch with and without addition of hydrocolloids determined using DSC. DSC parameters recorded were onset temperature ( $T_o$ ), peak temperature ( $T_p$ ), conclusion temperature ( $T_c$ ) and the gelatinization enthalpy ( $\Delta H_g$ ). Rojas et al. (1999) and Cameron et al. (1993) found that hydrocolloids had little or no effect on the peak gelatinization temperature of wheat and waxy maize starches. Similar results for tapioca and corn starches were obtained in this study.

**Table 1.** Exothermal gelatinization characteristic of tapioca starch (TS) suspensions with and without added locust bean gum (LBG) and guar gum (GG).

Sample	$T_o$ [°C]	$T_p$ [°C]	$T_c$ [°C]	$\Delta H_g$ [J/g]
TS	65.0 <sup>a</sup> ±0.032	70.5 <sup>c</sup> ±0.029	80.5 <sup>a</sup> ±0.063	14.74 <sup>c</sup> ±0.272
TS+LBG 0.5%	65.3 <sup>b</sup> ±0.075	70.8 <sup>c</sup> ±0.089	80.8 <sup>a</sup> ±0.105	14.61 <sup>c</sup> ±0.081
TS+LBG 1.25%	65.3 <sup>b</sup> ±0.251	70.8 <sup>c</sup> ±0.155	80.7 <sup>a</sup> ±0.202	14.04 <sup>b</sup> ±0.148
TS+GG 0.5%	64.9 <sup>a</sup> ±0.201	70.2 <sup>b</sup> ±0.186	82.6 <sup>b</sup> ±0.193	14.26 <sup>bc</sup> ±0.182
TS+GG 1.25%	64.8 <sup>a</sup> ±0.081	69.8 <sup>a</sup> ±0.185	86.1 <sup>c</sup> ±0.066	13.28 <sup>a</sup> ±0.115

Gelatinization parameters:  $T_o$ , onset temperature;  $T_p$ , peak temperature;  $T_c$ , conclusion temperature;  $\Delta H_g$ , gelatinization enthalpy. Values are means  $\pm$ SD of triplicate. Values in the same column with different superscripts (a-c) are significantly different ( $P < 0.05$ ).

Tapioca starch (TS) samples with added guar gum (GG) or locust bean gum (LBG) showed slightly higher or lower  $T_o$  and  $T_p$  depending on type of hydrocolloid (Table 1).  $T_o$  and  $T_p$  ranged from 64.8-65.3 and 69.8-70.8 °C, respectively. This demonstrates that there was enough water available for both starch and hydrocolloid, regardless of the hydrocolloid used. GG significantly increased ( $P<0.05$ ) the gelatinization conclusion temperature of TS, especially at higher concentration (86.1 °C; control sample 80.5 °C). Addition of hydrocolloids to

TS caused a decrease in  $\Delta H_g$  values, which can be attributed to a reduction in water availability causing partial gelatinization of crystalline regions in starch granules and effect of starch-hydrocolloids interactions (Rojas et al., 1999; Funami et al., 2005; Chaisawang and Suphantharika, 2006). Sample with addition of GG (1.25 %) appeared to have had the lowest value  $\Delta H_g$  (13.28 J/g; control sample 14.74 J/g). Gelatinization enthalpies were in the range 14.04-14.61 J/g for other samples with added hydrocolloids.

**Table 2.** Exothermal gelatinization characteristic of corn starch (CS) suspensions with and without added locust bean gum (LBG) and guar gum (GG).

Sample	$T_o$ [°C]	$T_p$ [°C]	$T_c$ [°C]	$\Delta H_g$ [J/g]
CS	65.1 <sup>a</sup> ±0.186	70.5 <sup>a</sup> ±0.178	76.3 <sup>a</sup> ±0.175	10.53 <sup>c</sup> ±0.052
CS+LBG 0.5 %	65.3 <sup>a</sup> ±0.110	70.2 <sup>a</sup> ±0.101	76.4 <sup>a</sup> ±0.182	10.07 <sup>b</sup> ±0.017
CS+LBG 1.25 %	65.2 <sup>a</sup> ±0.155	70.8 <sup>b</sup> ±0.185	76.9 <sup>b</sup> ±0.162	9.98 <sup>b</sup> ±0.104
CS+GG 0.5 %	65.1 <sup>a</sup> ±0.177	70.4 <sup>a</sup> ±0.025	76.3 <sup>a</sup> ±0.137	9.98 <sup>b</sup> ±0.064
CS+GG 1.25 %	64.9 <sup>a</sup> ±0.173	70.8 <sup>b</sup> ±0.216	77.7 <sup>c</sup> ±0.183	8.87 <sup>a</sup> ±0.095

Gelatinization parameters:  $T_o$ , onset temperature;  $T_p$ , peak temperature;  $T_c$ , conclusion temperature;  $\Delta H_g$ , gelatinization enthalpy. Values are means ±SD of triplicate. Values in the same column with different superscripts (a-c) are significantly different ( $P<0.05$ ).

Hydrocolloids had a similar effect on corn starch (CS) gelatinization characteristics. The  $\Delta H_g$  values of CS with added GG and LBG were significantly ( $P<0.05$ ) lower than those of the starch alone. The  $T_o$  and  $T_c$  values, however, were unaffected or slightly changed by addition of hydrocolloids implying that

the melting process of starch granules in the aqueous and hydrocolloids solutions started and completed at nearly the same temperature. Gelatinization temperatures ( $T_o$ ,  $T_p$  and  $T_c$ ) for corn starch with and without added hydrocolloids were in range from 64.9-65.3, 70.2-70.8 and 76.3-77.7 °C, respectively.

**Table 3.** Exothermal retrogradation characteristic of tapioca starch gels, with and without added locust bean gum (LBG) and guar gum (GG), after 7 and 14 days at 4 °C.

Sample	$T_o$ [°C]	$T_p$ [°C]	$T_c$ [°C]	$\Delta H_r$ [J/g]
After 7 days at 4°C				
TS	42.4 <sup>bc</sup> ±0.429	53.1 <sup>ab</sup> ±0.330	62.4 <sup>a</sup> ±0.410	4.57 <sup>d</sup> ±0.066
TS+LBG 0.5%	42.4 <sup>bc</sup> ±0.100	53.9 <sup>c</sup> ±0.211	62.8 <sup>a</sup> ±0.245	3.80 <sup>a</sup> ±0.166
TS+LBG 1.25%	42.5 <sup>c</sup> ±0.101	53.6 <sup>bc</sup> ±0.093	62.2 <sup>a</sup> ±0.172	3.98 <sup>b</sup> ±0.050
TS+GG 0.5%	42.0 <sup>b</sup> ±0.150	53.5 <sup>bc</sup> ±0.231	62.8 <sup>a</sup> ±0.112	3.94 <sup>b</sup> ±0.110
TS+GG 1.25%	41.0 <sup>a</sup> ±0.195	52.9 <sup>a</sup> ±0.252	62.6 <sup>a</sup> ±0.220	4.27 <sup>c</sup> ±0.070
After 14 days at 4°C				
TS	42.4 <sup>b</sup> ±0.072	53.1 <sup>b</sup> ±0.177	62.7 <sup>b</sup> ±0.114	6.12 <sup>c</sup> ±0.065
TS+LBG 0.5%	42.1 <sup>a</sup> ±0.110	52.9 <sup>ab</sup> ±0.162	62.7 <sup>b</sup> ±0.224	5.76 <sup>b</sup> ±0.018
TS+LBG 1.25%	42.1 <sup>a</sup> ±0.216	53.0 <sup>ab</sup> ±0.102	62.7 <sup>b</sup> ±0.131	5.74 <sup>b</sup> ±0.100
TS+GG 0.5%	42.4 <sup>b</sup> ±0.021	52.7 <sup>a</sup> ±0.228	62.1 <sup>a</sup> ±0.227	5.06 <sup>a</sup> ±0.189
TS+GG 1.25%	42.4 <sup>b</sup> ±0.015	53.2 <sup>b</sup> ±0.257	62.4 <sup>ab</sup> ±0.074	5.53 <sup>b</sup> ±0.170

Retrogradation parameters:  $T_o$ , onset temperature;  $T_p$ , peak temperature;  $T_c$ , conclusion temperature;  $\Delta H_r$ , retrogradation enthalpy. Values are means ±SD of triplicate. Values in the same column with different superscripts (a-d) are significantly different ( $P<0.05$ ).

DSC analysis has often been applied to measure starch recrystallization (retrogradation) (Funami et al., 2005; Koo et al., 2005; Babić et al., 2009). It is well known that the enthalpy of melting of

recrystallized starch increases throughout storage time. Retrogradation exotherms of tapioca and corn starch with and without addition of hydrocolloids were observed after 7 and 14 days of storage at 4 and

25 °C. The results for retrogradation parameters are shown in Table 3, 4, 5 and 6. It has been reported that retrogradation consists of two separable processes (Miles et al., 1985). The first stage is governed by the gelation of amylose solubilized during gelatinization and the second stage is induced by the recrystallization of amylopectin within the

gelatinized granules. The enthalpy of melting of recrystallized starch is lower than that of gelatinization, in agreement with the fact that melting recrystallized starch during storage is always easier than melting native starch granules (Duran et al., 2001; Babić et al., 2007).

**Table 4.** Exothermal retrogradation characteristic of tapioca starch gels, with and without added locust bean gum (LBG) and guar gum (GG), after 7 and 14 days at 25 °C.

Sample	T <sub>o</sub> [°C]	T <sub>p</sub> [°C]	T <sub>c</sub> [°C]	ΔH <sub>r</sub> [J/g]
After 7 days at 25°C				
TS	52.3 <sup>a</sup> ±0.076	59.8 <sup>a</sup> ±0.077	69.3 <sup>bc</sup> ±0.120	0.80 <sup>c</sup> ±0.040
TS+LBG 0.5%	54.0 <sup>c</sup> ±0.223	59.9 <sup>a</sup> ±0.091	69.4 <sup>c</sup> ±0.194	0.48 <sup>ab</sup> ±0.016
TS+LBG 1.25%	54.7 <sup>d</sup> ±0.091	59.8 <sup>a</sup> ±0.017	68.7 <sup>a</sup> ±0.120	0.49 <sup>b</sup> ±0.061
TS+GG 0.5%	53.82 <sup>bc</sup> ±0.205	59.8 <sup>a</sup> ±0.025	69.0 <sup>ab</sup> ±0.231	0.41 <sup>a</sup> ±0.017
TS+GG 1.25%	53.7 <sup>b</sup> ±0.179	59.9 <sup>a</sup> ±0.085	69.1 <sup>abc</sup> ±0.281	0.45 <sup>ab</sup> ±0.036
After 14 days at 25°C				
TS	52.2 <sup>a</sup> ±0.060	63.0 <sup>ab</sup> ±0.268	70.6 <sup>cd</sup> ±0.341	1.49 <sup>b</sup> ±0.151
TS+LBG 0.5%	54.1 <sup>b</sup> ±0.031	63.5 <sup>c</sup> ±0.085	70.9 <sup>d</sup> ±0.044	1.18 <sup>a</sup> ±0.004
TS+LBG 1.25%	54.1 <sup>b</sup> ±0.021	63.0 <sup>ab</sup> ±0.247	70.1 <sup>b</sup> ±0.080	1.42 <sup>b</sup> ±0.173
TS+GG 0.5%	55.2 <sup>c</sup> ±0.236	63.4 <sup>bc</sup> ±0.095	70.4 <sup>bc</sup> ±0.074	1.10 <sup>a</sup> ±0.075
TS+GG 1.25%	54.8 <sup>c</sup> ±0.201	62.8 <sup>a</sup> ±0.278	69.6 <sup>a</sup> ±0.254	1.12 <sup>a</sup> ±0.035

Retrogradation parameters: T<sub>o</sub>, onset temperature; T<sub>p</sub>, peak temperature; T<sub>c</sub>, conclusion temperature; ΔH<sub>r</sub>, retrogradation enthalpy. Values are means ±SD of triplicate. Values in the same column with different superscripts (a-d) are significantly different (P<0.05).

**Table 5.** Exothermal retrogradation characteristic of corn starch gels, with and without added locust bean gum (LBG) and guar gum (GG), after 7 and 14 days at 4 °C.

Sample	T <sub>o</sub> [°C]	T <sub>p</sub> [°C]	T <sub>c</sub> [°C]	ΔH <sub>r</sub> [J/g]
After 7 days at 4°C				
CS	42.0 <sup>a</sup> ±0.148	52.4 <sup>b</sup> ±0.115	62.1 <sup>bc</sup> ±0.040	5.03 <sup>c</sup> ±0.053
CS+LBG 0.5 %	42.8 <sup>b</sup> ±0.140	51.9 <sup>a</sup> ±0.154	61.4 <sup>a</sup> ±0.115	3.37 <sup>b</sup> ±0.072
CS+LBG 1.25 %	43.2 <sup>b</sup> ±0.032	52.6 <sup>b</sup> ±0.292	61.7 <sup>ab</sup> ±0.300	3.17 <sup>a</sup> ±0.037
CS+GG 0.5 %	42.1 <sup>a</sup> ±0.201	52.4 <sup>b</sup> ±0.239	62.5 <sup>c</sup> ±0.115	4.70 <sup>d</sup> ±0.101
CS+GG 1.25 %	42.1 <sup>a</sup> ±0.218	52.2 <sup>ab</sup> ±0.068	61.8 <sup>ab</sup> ±0.237	3.72 <sup>c</sup> ±0.055
After 14 days at 4°C				
CS	41.9 <sup>a</sup> ±0.202	52.7 <sup>b</sup> ±0.098	62.5 <sup>c</sup> ±0.067	6.26 <sup>d</sup> ±0.104
CS+LBG 0.5 %	42.9 <sup>b</sup> ±0.036	52.4 <sup>ab</sup> ±0.152	61.6 <sup>b</sup> ±0.274	4.92 <sup>b</sup> ±0.032
CS+LBG 1.25 %	43.1 <sup>b</sup> ±0.040	52.2 <sup>a</sup> ±0.095	60.5 <sup>a</sup> ±0.059	3.88 <sup>a</sup> ±0.152
CS+GG 0.5 %	42.8 <sup>b</sup> ±0.145	52.8 <sup>b</sup> ±0.185	62.2 <sup>bc</sup> ±0.169	5.34 <sup>c</sup> ±0.037
CS+GG 1.25 %	42.9 <sup>b</sup> ±0.189	52.4 <sup>ab</sup> ±0.225	62.0 <sup>b</sup> ±0.035	5.27 <sup>c</sup> ±0.033

Retrogradation parameters: T<sub>o</sub>, onset temperature; T<sub>p</sub>, peak temperature; T<sub>c</sub>, conclusion temperature; ΔH<sub>r</sub>, retrogradation enthalpy. Values are means ±SD of triplicate. Values in the same column with different superscripts (a-e) are significantly different (P<0.05).

Starch-hydrocolloid interactions had influence on retrogradation of investigated samples. GG and LBG slowed retrogradation of tapioca starch gels at both investigated temperatures. GG suppressed, more than LBG, retrogradation of tapioca starch samples stored for seven and fourteen days at 25 °C, and after fourteen days at 4 °C (Tables 3 and 4). Samples with addition of LBG (0.5 %) had the lowest retrogradation enthalpy (ΔH<sub>r</sub>) after seven days at 4 °C. Generally, hydrocolloids at a lower concentration (0.5 %) had a

greater effect on tapioca starch retrogradation decrease.

The results for storage at 4 and 25 °C for one and two weeks of corn starch samples with and without addition of hydrocolloids are shown in Tables 5 and 6. Corn starch samples without addition of GG and LBG showed greater retrogradation than the samples with hydrocolloids added after 7 and 14 days of storage at both measured temperatures. The effect of hydrocolloids to decrease ΔH<sub>r</sub> of corn starch at 4 °C

became greater in order: LBG 1.25 % (3.17 J/g) > LBG 0.5 % (3.37 J/g) > GG 1.25 % (3.72 J/g) > GG 0.5 % (4.7 J/g), after one week, and after two week: LBG 1.25 % (3.88 J/g) > GG 1.25 % (5.27 J/g) > LBG 0.5 % (4.92 J/g) > GG 0.5 % (5.34 J/g) (Table 5). Only sample with LBG (0.5 %) had significantly different (lower)  $\Delta H_r$  value after 7 days of storage at 25 °C (1.08 J/g).  $\Delta H_r$  of corn starch samples with GG and LBG after storage at 25 °C for two weeks ranged

between 1.86 and 2.4 J/g and were significantly ( $P < 0.05$ ) lower than the  $\Delta H_r$  of corn starch alone (Table 6).

Addition of GG and LBG increased or decreased the melting temperatures of recrystallized tapioca and corn starch depending on type and concentration of hydrocolloids, storage time and temperature of storage.

**Table 6.** Exothermal retrogradation characteristic of corn starch gels, with and without added locust bean gum (LBG) and guar gum (GG), after 7 and 14 days at 25 °C.

Sample	$T_o$ [°C]	$T_p$ [°C]	$T_c$ [°C]	$\Delta H_r$ [J/g]
After 7 days at 25°C				
CS	53.0 <sup>a</sup> ±0.071	62.3 <sup>b</sup> ±0.180	69.4 <sup>a</sup> ±0.045	1.21 <sup>b</sup> ±0.059
CS+LBG 0.5 %	53.8 <sup>b</sup> ±0.252	61.9 <sup>a</sup> ±0.186	69.4 <sup>a</sup> ±0.166	1.19 <sup>b</sup> ±0.015
CS+LBG 1.25 %	54.0 <sup>b</sup> ±0.155	62.2 <sup>ab</sup> ±0.110	69.9 <sup>bc</sup> ±0.021	1.08 <sup>a</sup> ±0.006
CS+GG 0.5 %	53.7 <sup>b</sup> ±0.219	62.2 <sup>ab</sup> ±0.239	70.1 <sup>c</sup> ±0.217	1.20 <sup>b</sup> ±0.060
CS+GG 1.25 %	53.8 <sup>b</sup> ±0.208	61.9 <sup>a</sup> ±0.304	69.6 <sup>ab</sup> ±0.253	1.19 <sup>b</sup> ±0.007
After 14 days at 25°C				
CS	53.4 <sup>a</sup> ±0.032	62.2 <sup>ab</sup> ±0.084	69.5 <sup>a</sup> ±0.029	2.45 <sup>d</sup> ±0.027
CS+LBG 0.5 %	54.0 <sup>b</sup> ±0.105	62.5 <sup>b</sup> ±0.154	69.9 <sup>b</sup> ±0.115	2.15 <sup>c</sup> ±0.072
CS+LBG 1.25 %	54.6 <sup>c</sup> ±0.062	62.5 <sup>b</sup> ±0.215	69.7 <sup>ab</sup> ±0.201	1.86 <sup>a</sup> ±0.107
CS+GG 0.5 %	53.9 <sup>b</sup> ±0.015	61.9 <sup>a</sup> ±0.225	69.6 <sup>ab</sup> ±0.055	2.40 <sup>a</sup> ±0.009
CS+GG 1.25 %	54.4 <sup>c</sup> ±0.198	62.3 <sup>ab</sup> ±0.166	69.5 <sup>a</sup> ±0.378	2.04 <sup>b</sup> ±0.019

Retrogradation parameters:  $T_o$ , onset temperature;  $T_p$ , peak temperature;  $T_c$ , conclusion temperature;  $\Delta H_r$ , retrogradation enthalpy. Values are means ±SD of triplicate. Values in the same column with different superscripts (a-d) are significantly different ( $P < 0.05$ ).

## Conclusions

Tapioca and corn starch interaction with galactomannan hydrocolloids produces a slight modification of the differential scanning calorimetry gelatinization parameters. The addition of guar gum and locust bean gum to starches caused a decrease in gelatinization enthalpy values. Starch gelatinization temperatures were slightly lower or higher depending on type of hydrocolloid added.

Hydrocolloids slowed retrogradation of starch gels at both investigated temperatures (4 and 25 °C). Guar gum suppressed retrogradation of tapioca starch more than locust bean gum, on the other hand, locust bean gum had a greater effect on reduction of the recrystallization of corn starch.

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