

Polysaccharides in Food Processing and Cooking

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Summary

The importance of food texture has been widely recognized. Japanese people use more than 500 words including onomatopoeia to express texture, indicating that we are not nonchalant. Studies on texture should be done by collaboration of scientists of various disciplines. Texture has been studied to make foods more palatable, and recently texture control has become even more important for creating nice and safe foods for aged people who have difficulty with mastication and deglutition. Polysaccharides have been widely used in food processing and cooking for texture control; thickening, gelling, stabilizing, emulsifying. They are attracting more attention for their physiological functionalities, dietary fiber, lowering blood pressure and cholesterol etc. It is nice to see that active specialists contributed to this special issue on polysaccharides, which summarizes recent developments.