

Index

a

- acacia gum/gum Arabic 39, 97
 - applications 42
 - characteristics 41
 - chemical structure 40
 - properties 42
 - purification 39, 40
 - quality 39, 40
 - raw material origin 39, 40
 - solubility 40, 42
 - toxicology and regulatory affairs 43
 - viscosity 40, 42
- Acacia senegal* 39, 97
- Acacia seyal* 39
- Acanthamoeba castellani* 100
- α-D-glucopyranose 114, 115
- agar 2
 - applications 6
 - characteristics 4
 - gelation 5
 - properties 5
 - solubility 5
 - sulfate content 5
 - toxicology and regulatory affairs 6
 - viscosity 5
- agglomerates 80, 218, 311, 330, 416
- Agrobacterium biovar* 58
- Alcaligenes faecalis* var. *myxogenes* 58
- alginates 6
 - applications 9
 - characteristics 8
 - chemical structure 7
 - gelation 7
 - properties 9
 - raw material origin, harvesting, and quality 6, 7
 - solubility 7
 - toxicology and regulatory affairs 9, 10
 - viscosity 7

a

- alginic acid 6
- alkali modified flour (AMF) 10
- allergen-free breads 361
- alpha (α)-cellulose 98, 143
- aluminium acetate 407
- amylopectin 21, 23, 25, 26, 114
- amylose 21, 23, 25, 58, 114, 115, 435
- anhydroglucose units (AGU) 115
- annual plants 99, 100
- Anogeissus latifolia* 48
- apparent viscosity 70
- application, in food products 137, 138
- arabinogalactan 29, 40, 43
- arabino-galactoprotein (AGP) 40
- Arrhenius equation 403
- atomic force microscopy (AFM) 496
- Aureobasidium pullulans* 56

b

- bacterial polysaccharides 50
- bakery products 244
 - co-processed MCC–maltodextrin 147
 - food hydrocolloids, applications 26
 - formulation for coating solutions of french fries and 251
 - formulations for fillings and creams for 162
 - guar gum, applications 30
 - konjac for shelf-life extension in 38
 - methylcellulose/HPMC
 - application of 244, 245, 358
 - fulfil multiple functions in 244, 245
 - processing guideline 247, 251
 - typical formulations 245–247, 251, 252
 - benzene 133
 - benzoic acid 229
 - Betula verrucosa* 111
 - Bingham plastic 73

- biodegradation
 - cellulose 91
 - polymer 57
- biomass 93, 138, 496
- biopolymers 95, 97
- blending chart 207
 - usage 208
- Bloom strength 84
- Boucher Electronic Jelly Tester 84

- c**
- Caesalpinia spinosa* 34
- calcium carbonate 146, 171, 172, 174
- calcium ions 14
- callose synthase 101
- carboxymethylated anhydroglucose 390
- carboxymethylated nanocellulose 497
- carboxymethylcellulose (CMC) 94, 383, 389, 396, 485
 - acidic milk drink 447
 - acid-stable versions of 423
 - adhesives and binder 468
 - agricultural products 470
 - aluminium ions, gelation 407
 - aluminium sulfate solutions, gelation 408
 - anionic 198
 - applications 471
 - aqueous cellulose ether solutions 426
 - Béchamel 452
 - beverages – overview 445
 - biochemical oxygen demand (BOD) value 469
 - blending chart 208
 - boiling in acidic systems 426
 - bread rolls/buns 439
 - cable industry 470
 - Ca-CMC powder 394
 - cakes and cookies 441
 - carboxymethylcellulose, functional properties of 435, 436
 - carrageenan 458
 - cellulose ether 387
 - cellulose gum, in pet food and animal feed 460
 - cellulose gum, synergies of 434, 435
 - ceramics 469
 - cereal power-bar. 440
 - change of viscosity 429
 - characteristics 64, 65
 - cheese preparations 443, 444
 - chemical formula 388–390
 - chocolate desserts and vanilla pudding 443
 - chocolate drink, coffee and cappuccino beverages 450
 - chocolate drinks 448
 - CMC – HM pectin' 489
 - compatibility with inorganic salt solutions 414
 - cosmetics and pharmaceuticals 468, 469
 - course of viscosity 426
 - creamy liqueur with cream and milk proteins 451
 - creamy soups 452
 - dips, formulations 455
 - drilling fluids 466
 - effect of salts 402
 - with ethanol in solvent mixtures 401
 - European Union 473–476
 - factors influencing 413
 - filling/covering for bakery goods 445
 - fire protection 471
 - flow diagram 388
 - food applications, with typical formulations 438–450
 - with food approval 387
 - food quality material 388
 - Frankfurter-type sausages 456
 - fruit-based and flavoured instant beverages 449
 - fruitcake 440
 - fruit juice-containing drinks 449
 - fruit preparations (FP) 448
 - fruit yogurt, stirred-type 443
 - functional properties of 435, 436
 - functional stability 423
 - gelation 404
 - granules 414
 - guar gum and cellulose gum 435
 - high-viscosity 392
 - ice cream, pancakes, and pudding desserts 444
 - influence of phosphate (Na_2HPO_4) concentration 412
 - instant noodles 440
 - isotonic electrolyte drinks 449
 - legislation 473
 - liqueur 451
 - lithography 470
 - marinades 455
 - mayonnaise 454
 - meat products
 - animal feed 460
 - injection brines 458
 - pet food 460
 - sausage casings 459

- scalded/boiled emulsified meat products –
 - sausages 455–458
- metal extrusion 470
- milk-based ice cream 441
- mixtures of xanthan 434
- monochloroacetic acid and structural formula of 389
- Na-CMC, from cellulose 389
- non-EU 476, 477
- non-food applications 464–466
- nutritional properties 473
- paints 467, 468
- paper industry 467
- pizza topping 453
- powder, in sugar solution 409
- printing ink 470
- proteins, stabilization of 417
- purified, usage 436, 437
- in regulated products 436
- relative humidity on equilibrium moisture 430, 431
- rheological profile 198–201
- rheometry 433
- salad dressings 451, 454
- salsa sauce 453
- salt stability of isoviscosity CMC grades 412
- sausage casings 459
- scalded/cooked sausages 456
- sodium content of 390
- soil treatment 471
- solubility of 391
- solution, effect of salt 411
- solvent mixtures on dynamic viscosity 401
- sorbets/sherberts, water ices, and ice lollies 442
- soy proteins 418
- stability 422
- ‘staying power’ and stability 392
- superstructures 393
- technical and regulated application 466–471
- technical products 464
- textiles 469, 470
- thixotropic flow 399
- thixotropic flow properties 396
- tobacco 471
- tomato ketchup 452
- toolbox for design 395f
- tortillas/flat breads based on corn flour 439
- tortillas, wraps, and flat breads based on wheat flour 439
- traditional wheat bread and rye bread 438
- typical properties 431
- viscosity
 - data 424
 - molecular weight, and DP 390
 - profile for 429
 - vs. shear rate 398
 - viscosity, with sugar and acid addition 410
- wine 461–464
- winemakers 461
- and xanthan 458
- yogurt with high viscosity 442
- carob. *See* locust bean gum
- carob powder 32
- carageenan 10
- addition of methylated cellulose ethers to 229
- applications 15
- characteristics 12, 13
- chemical structure 11
- gelation 11, 13, 14
- manufacturing 10
- properties 14, 15
- quality 10
- raw material origin 10
- solubility 11, 13, 14
- toxicology and regulatory affairs 15
- viscosity 11, 13, 14
- cellobiase 236
- cellobiose 101, 103, 105, 111, 114, 115, 120, 123, 134, 236
- cellulases 52, 60, 62, 65, 101, 114, 134, 236, 266, 422, 423, 485, 488
- cellulose 91
 - applications
 - in food products 137, 138
 - non-food 138
 - bacterial 100
 - based substances 2
 - based threads 91
 - biological composition 103–106
 - biological origin of 104
 - biosynthesis of 101, 102
 - carboxyl groups 104
 - cellulose-containing materials 108
 - chemical formula 112
 - chemical reactions of 131
 - crystallites 103
 - degrees of polymerization 97
 - derivatives, rotatability of covalent bonds 70
 - dimensions of structural elements 106
 - fibrils 98
 - global use of wood for cellulose ether production 95
 - historical origin 92

- industrial development 92–94
- intracellular activation of glucose 102
- legislation 140
- molecular formula 92
- molecule, structure 113
- nutritional properties 138
- options for derivatization of 60, 138, 139
- processing, current data 94, 95
- range of microfibril diameter 106
- as reinforcing material 98
- smallest basic building block 111
- toxicology 140
- twofold symmetry of molecular 112
- cellulose ethers 94, 185
 - hydration and solubility, depending on 226
 - manufacturing process 185
 - general principles 185
 - maturation of alkali cellulose 186
 - preparation of alkali cellulose 185, 186
 - purification of produced cellulose ether 188
 - in reformed and extruded products 253
 - reversible salting-out effects 226
 - rheology 191–199
 - sensitivity in presence of phosphates 226
 - storage stability of 235, 236
 - synthesis of cellulose ethers 186–188
- cellulose fibrils 98
 - characterization of structure 136
 - in food products, application 137, 138
 - physico-mechanical properties 137
 - positioned in cotton fibres and wood fibres 106
 - viscosity measurement 137
- cellulose gum 351, 392, 423, 427
 - effect of salt 411
 - in pet food and animal feed 460
 - salt-induced gelling of 406
 - tartaric acid stabilization 462
 - tobacco 471
- cellulose nanofibres 501
 - isolated from wood pulp 501
 - in packaging applications 501
 - suitable for reinforcing (bio-)polymers 501
- cellulose nanowhiskers 493, 494
 - manufacturing process 495
- cellulose nitrate 93
- cellulose synthase 102, 103
 - active enzyme system in cellulose formation 103
 - genes 101
- cellulose xanthogenate 93
- Ceratonia siliqua* 32
- Chaetamorpha melagonicum* 101
- chain lengths 36, 115, 199, 428
- chain stiffness 127
- CMC, *see* carboxymethylcellulose (CMC)
- colloidal MCC 145–147
 - applications 159, 160
 - non-food 181
 - characteristics 60, 61
 - co-processing with other hydrocolloids 145
 - calcium alginate 146
 - calcium carbonate+CMC 146
 - CMC 146
 - guar gum 145, 146
 - high methyl-esterified pectin 147
 - physical modification with other functional substances
 - iota carrageenan 147
 - maltodextrin 147
 - surfactant 147
 - process, principle 145
 - properties 159
 - special behaviour with guar gum 150, 151
 - stability 151, 152
 - emulsion 154
 - fat replacement 154
 - foam 154
 - freeze-thaw 154
 - heat 153
 - pH 152
 - salt 152
 - shear 152
- complex shear modulus 71
- cone and plate viscometers 87
- conformation 46, 51, 52, 126
 - chair 113
 - glucose units 113
- cosmetic products 81
 - ‘creaming or whitening effect,’ 81
 - viscosities 74
- cotton fibres 102, 107, 109
- cotton linters 108
- cotton oil 108
- covalent bonds, rotatability 80
- CP/MAS nuclear magnetic resonance (NMR) spectroscopy 496, 497
- croscarmellose. *See* crosslinked sodium carboxymethylcellulose
- crosslinked sodium
 - carboxymethylcellulose 479
 - chemistry 479, 480
 - food applications, with typical formulations 482
 - legislation 482
 - manufacturing process 479

- non-food applications 482
 - nutritional properties 482
 - rheology 480, 481
 - rheometry 481
 - schematic representation of 480
 - stability 481
 - synergies, with hydrocolloids 481, 482
 - crystallization
 - cellulose 103
 - control 4, 8, 13, 17, 31, 33, 41, 51, 61, 64, 159, 372, 463
 - inhibitors 409
 - from a starch dispersion 23
 - tartaric acid 461
 - curdlan 58
 - application 59
 - chemical composition 58
 - properties 58
 - raw material 58
 - regulatory affairs 59
 - solubility 58
 - viscosity 58
 - Cyamopsis tetragonolobus* 30
 - cyclohexane 133

 - d**
 - deformation behaviour
 - rate of 70
 - of solids 69
 - degradation 134
 - in alkaline medium 135
 - with concentrated acids 134
 - by enzymatic hydrolysis 135
 - macromolecules 80
 - degree of polymerization (DP) 136
 - 6-deoxygalactose 113
 - 6-deoxyhexoses 113
 - derivatization
 - of cellulose 138
 - options for 138, 139
 - improves chain flexibility 37
 - industrial 107
 - desserts
 - chilled/frozen 363–366
 - hydroxypropylmethylcellulose/MC, use of 363, 364
 - dextran 57
 - application 58
 - chemical composition 57
 - raw material 57
 - solubility 57, 58
 - toxicology 58
 - viscosity 57, 58
- α-D-glucopyranose 21, 114, 115
 - β-D-glucopyranose 114, 115
 - α-D-glucose 22, 102
 - β-D-glucose 60, 62, 103, 111, 148, 276, 344, 380, 388
 - differential mass distribution curves 117
 - dry marinades 370
 - dyeing cellulose fibres 91
 - dynamic-mechanical analysis (DMA) 71, 129
 - dynamic viscosity 70
-
- e**
- EC, *see* ethylcellulose (EC)
- elastic property 71
- elastomers 71, 73, 75
- emulsions 81
 - crude 235
 - ethylcellulose 309
 - low-viscosity 234
 - multiple 224
 - stabilization 4, 17, 41, 62, 65
- endocellulases 236
- energy
 - consumption 78, 493
 - cooling 202, 203
 - of deformation stored in 71
 - global use of wood 95
- enthalpy 113
- esterification 16, 18, 19, 133, 139, 187, 479
- etherification 133, 138, 139, 187, 191, 278, 387, 391
- ethylcellulose (EC) 94, 275
 - blending 283–286
 - characteristics 62, 63
 - chemistry 276, 277
 - coating and encapsulation with 308
 - dissolution behaviour 278, 279
 - films 298
 - food applications with typical formulations 306, 308
 - gelation and behaviour with 286, 287
 - compatibility with A-type ethylcellulose 290, 291
 - compatibility with B-type ethylcellulose 288–290
 - compatibility with plasticizers 291–295
 - compatibility with resins 287
 - legislation 316
 - FDA status of ethylcellulose (USA) 316, 317
 - legal situation in Europe 316
 - legal situation in other countries 317, 318
 - manufacturing 275, 276

- non-food applications 308
- adhesives 311
- casting compositions 310
- ceramic products 310
- cosmetics 309
- electronic conductive pastes 310
- emulsions 309
- films and foils 311
- grinding of pigments 311
- hot-melt applications 311, 312
- inks 310
- pharmaceutical applications 309
- plastics 312
- processing guideline 308
- speciality coatings, paints, and lacquers 312–315
- special lighting/fluorescent lamps 312
- nutritional properties 315, 316
- physical properties 295–298
- rheology 277, 278
- rheometry 305
- solubility in organic solvents 282, 283
- stability 299, 300
- - to chemicals and temperature 302, 303
- - colour 300
- - compatibility 301
- - density 301
- - electrical properties 301
- - flammability 302
- - flexibility 301, 302
- - to light 303
- - mechanical 304
- - sensory 304, 305
- - softening point 302
- - thermoplasticity 304
- - upon action of light, oxygen, and high temperatures 303, 304
- - to water 304
- suitable solvents 279
- binary solvent systems 279–281
- dilution with petroleum thinners 281
- effect of ethoxyl content (DS) 279
- solubility in organic solvents 281
- synergies with other hydrocolloids 305, 306
- temperature and viscosity 298
- viscosity–concentration relationships 281
- exocellulases 236
- exudates 39

- f**
- Fagus sylvatica* 111
- fat

- absorption during frying 230
- uptake, after application of MC concentrations 232
- fillings 161, 189, 248
 - chocolate mousse 357
 - fat-free chocolate cream 357
 - fruit for cakes and dough pockets 357
 - improve the stability of 26
 - lemon cream for cakes 358
 - lemon mousse 357
 - low-calorie fillings 489
 - ready-to-use bake-stable bakery fillings 153
 - typical formulations 248–250
- flavour oil
- liquid emulsions 375
- methylcellulose and HPMC 374
- flocculation 60, 64, 152, 209, 228, 326, 330, 419, 430, 488
- flow behaviour
- dilatant 76
- pseudoplastic 75
- relationship between shear stress and shear rate 76
- time-dependent 77
- types 72, 73, 79
- flow resistancy 81
- food-grade quality 343
- food hydrocolloids. *See* hydrocolloids
- food supplements 482
- 'fringe crystallites,' 103
- 'fringe fibrillar' structure 107
- frosting, formulation 356
- frozen beverages 373
- L-fucopyranose 113
- furanose 114
- furcellaran 27
 - applications 28
 - chemical structure 27
 - harvesting 27
 - manufacturing 27
 - properties 28
 - raw material origin 27
 - regulatory affairs 28
 - solubility 27
 - viscosity 27
- Furcellaria fastigiata* 27

- g**
- galactomannans 5, 13, 14, 30, 31, 35, 37, 52
- D-galactopyranose 113
- D-galactopyranosyl-uronic acid 113
- gel formation 4, 8, 17, 35, 130, 216, 347, 404, 408, 424, 434

- gellan 53
 - application 55
 - chemical composition 53, 54
 - gelation 54, 55
 - properties 54, 55
 - raw material 53
 - solubility 54, 55
 - toxicology and regulatory affairs 55, 56
 - viscosity 54, 55
- gelling hydrocolloids 434
- gel-permeation chromatography (GPC) 117
- gels characterization 83
 - Bloom Gelometer 84
 - Bloom strength 84
 - measurement of strength 85
 - measuring gel strength, suitable equipment for 84
 - plunger methods 84
 - rotational viscosimeter 85
 - SAG determination 85
 - structural characteristics of hydrocolloid gels 83, 84
- gel strength 4, 12, 63, 210, 229, 382
 - of different food binders 219
 - enhanced by high sugar concentrations 5
 - monovalent ions cause strong increase 12
 - thixotropic flow with 400
- genes
 - of alcohol 461
 - for cellulose synthase 102
 - encoding polypeptides 102
 - isolated genes encoding polypeptides 102
- ghatti gum 48
 - applications 49
 - chemical structure 48
 - harvesting 48
 - properties 48, 49
 - quality 48
 - raw material origin 48
 - regulatory affairs 49
 - solubility 48, 49
 - viscosity 48, 49
- glucans 21, 113
- glucomannan 14, 37, 38, 52
- Gluconacetobacter xylinum* 100, 101, 102
- D-glucopyranose 113
- glucopyranose ring 113, 133
- D-glucopyranosyl-uronic acid 113
- D-glucose 114
- β-glucosidases 236
- glucosidic linkages 114, 115, 133
- gluten (protein) 21
- gluten-free buns 362
- gluten-free cake doughs 362
- glycerine 86
- guar gum 328
 - applications 30
 - characteristics 31
 - chemical structure 30
 - functions 30
 - harvesting 29, 30
 - properties 30
 - quality 29, 30
 - raw material origin 29, 30
 - solubility 30
 - toxicology and regulatory affairs 31, 32
 - viscosity 30
- h**
- HEC, *see* hydroxyethylcellulose (HEC)
- hemicellulose 91, 97, 98, 103
- homogenization 1, 145, 150, 157, 223, 371, 491, 494
- hornification 133
- hot drinks, from powder mixtures 373
- HPC, *see* hydroxypropylcellulose (HPC)
- HPC-CMC-mixtures, synergistic viscosity 334
- HPMC, *see* hydroxypropylmethylcellulose (HPMC)
- hydration time 70
- hydrocolloids 1, 69, 70
 - applications 1
 - gels, structural characteristics 83, 84
 - global market 65–68
 - groups, based on manufacturing 1, 2
 - price categories 68
 - properties 1
 - pseudoplasticity 75
 - term, defined 1
 - used globally 3
 - vegetable 2
- hydrogen bonds 103, 126, 127
- hydroxyethylcellulose (HEC) 94, 328
- hydroxypropylcellulose (HPC) 1, 63, 94, 319
 - alcohol–water mixtures 324, 327
 - blending chart 208
 - characteristics 63, 64
 - chemistry 319–321
 - cold-water-soluble hydrocolloids 325
 - definition of 319
 - dissolution in aqueous alcohols 326
 - edible coatings for food products 335
 - equilibrium moisture content 331
 - flocculation 322

- food applications with typical formulations 340
- - additive for films and coatings 338
- - foam products 334, 335
- - suitable plasticizers 337, 338
- - water-insoluble films and coatings 338, 339
- - water-soluble films 335–337
- inorganic salts, compatibility of 328
- legislation 339–341
- lubricants 333
- non-food applications 339
- non-ionic cellulose 333, 334
- non-toxic 339
- nutritional properties 339
- nutritional values 341
- precipitation/flocculation temperature 325
- pre-wetted/diluted 323
- production, flow diagram 320
- rheology 321–329
- rheometry 333
- sealability and thermal plasticity in extrusion processes 336
- solvents for 323, 324, 325
- stability
- - combustion 332
- - film formation 332, 333
- - hygroscopicity 331
- - polymer degradation 331
- - process stability 329–331
- - thermoplasticity 332, 333
- structural formula of 321
- surface-active polymer 330
- surface and interfacial tensions 327
- surface tension of water-based solutions 327
- synergies with hydrocolloids 333, 334
- thermoplastic polymer 332
- thermoreversible 322
- viscosity in aqueous alcohol solutions 325
- viscosity, temperature effect 323
- hydroxypropylmethylcellulose (HPMC) 343, 404
- alcoholic products 349
- application in beverages 372
- batter systems with medium-viscosity 233
- blending chart 208
- characteristics 61, 62
- chemistry 344, 345
- in coatings, films, and confectionery 354
- compatibility with proteins 227, 228
- compatibility with sugars 226
- concentration-dependent gelation temperature 348
- degree of substitution (DS) 344
- effect of pH value 238
- egg-free dried foams, formulation for 352
- in emulsions and other liquid systems 256
- emulsion, stabilization of 372
- for fat reduction in coatings 230
- film-forming and gelling properties 349
- films of 237
- flocculation point 343
- food applications with typical formulations 243, 244, 352
- - bakery products 358–360
- - beverages 372–375
- - chilled/frozen dairy products/desserts 363–366
- - 'cold' glazes, formulation 355
- - confectionery 366–368
- - fillings 356–358
- - films and coatings 354–356
- - foams 352–354
- - gluten-free products 361–363
- - reformed products 368–370
- - soups/sauces/salad dressings/marinades 370, 371
- - traditional baked goods 358–360
- - 'warm' glazes, formulation 355
- formulations of confectionery products and desserts 260, 261
- formulations of meat and fish products 260, 262, 263
- formulations that involve emulsions 258–260
- frosting, formulation 356
- frying product contains 232
- functional properties resulting from methylation 223, 224
- functions in liquid systems 252
- gas chromatography (GC) 351
- hydration 349, 350
- influence of temperature 238, 239
- legislation 272, 273, 375, 376
- manufacturing of 343
- and methylcellulose 352
- methyl:hydroxypropyl (Me:HP) 346
- molar substitution (MS) 344
- molecule of 345
- non-food-applications 263–271, 375
- nutritional properties 271, 272, 375
- pet food and animal feed 260, 262, 263
- phase separation at freezing temperatures 351
- powders in food systems 220–222
- production of 344
- rheological profile

- aqueous HPMC, factors influencing 240, 241
- effect of dissolution temperature 202, 203
- effect of shear forces 201, 202
- factors influencing the cold viscosity 198, 199
- influence of morphology 200, 201
- mixtures and blending for viscosity adjustment 206, 207
- relationship between concentration and viscosity 199, 200
- surface activity of aqueous solutions 204–206
- rheology 345–349
- rheometry 351, 352
- salts affect availability of water 226
- stability 350, 351
- sugar-containing formulations 349
- surface tension of cellulose ether solutions 350
- synergies with hydrocolloids 352
- ‘technique of delayed hydration,’ 222
- tolerance to minerals 227
- tolerance with other additives 225
- traditional soups, sauces, toppings 256, 258
- used in reformed and extruded products 252
- viscosity of 346, 370

i

- ice cream 364
- agar, as texture stabilizer 6
- carrageenans used as gelling 15
- formulations 163
- for milk-based 441
- syrups for 444
- tragacanth as filler, stabilizer 45
- use of hydroxypropylmethylcellulose and MC 363
- inclusion technique 133
- industrial derivatization 107
- inertia 130
- Instron Universal testing machine 84
- intrinsic viscosity, measurement of 116
- ionic liquid 130
- irreversible deformation property 71, 72

k

- karaya gum 45
- applications 47
- chemical structure 46
- harvesting 45
- properties 47
- quality 45

- raw material origin 45
- solubility 46, 47
- toxicology and regulatory affairs 47
- viscosity 46, 47
- Kelvin–Voigt material 77
- kinematic viscosity 70
- konjac glucomannan 37–39
- konjac gum 37
- applications 38, 39
- chemical structure 37
- manufacturing 37
- properties 38
- raw material origin 37
- solubility 37
- toxicology and regulatory affairs 39
- viscosity 37

l

- L-arabinofuranose 44, 113
- larch gum 28
- application 29
- chemical composition 28, 29
- manufacturing 28
- properties 29
- raw material 28
- solubility 29
- viscosity 29
- lattice structure, and crystallization 118–126
- Leguminosae 30, 32, 36, 39, 43
- Leuconostoc* 56
- level-off degree of polymerization (LODP) 144
- lignin–cellulose complexes 103, 114
- lignins 97, 103
- high concentration of 98
- as matrix material 98
- lignocellulosic material 96
- locust bean gum 32, 328
- applications 34
- characteristics 33
- chemical structure 32, 34
- manufacturing 32
- properties 34
- raw material 32
- solubility 34
- toxicology and regulatory affairs 34
- viscosity 34
- loss modulus 71
- low-density lipoprotein (LDL) 39

m

- magnetic resonance probe 218
- maltose 114, 115
- D-mannopyranose 113

- mayonnaise-substitutes – fat-reduced instant products 371
- MC, *see* methylcellulose (MC)
- MCC, *see* microcrystalline cellulose (MCC)
- MEC, *see* methylethylcellulose (MEC)
- membrane-associated cellulase 101
- 'memory effect' of system 78
- methylcellulose (MC) 1, 94, 328
 - application in coatings 251
 - available solid forms 208
 - batter systems with medium-viscosity 233
 - behaviour with other ingredients 224, 225
 - characteristics 61, 62
 - chemistry 190
 - compatibility
 - – with other substances in aqueous solutions 225
 - – with proteins 227, 228
 - – with sugars 226
 - dispersion and hydration 219, 220
 - effect of pH value 238
 - emulsifying properties of 233–235
 - – HLB value 233
 - – long-chain 235
 - – short-chain migrating 234
 - in emulsions and other liquid systems 256
 - for fat reduction in coatings 230
 - films of 237
 - food applications with typical formulations 243, 244
 - food-grade, production 190
 - formation of a 'water's edge,' 218
 - formulations
 - of confectionary products and desserts 260, 261
 - of meat and fish products 260, 262, 263
 - – that involve emulsions 258–260
 - frying product contain 232
 - functional properties resulting from methylation 223, 224
 - functions in liquid systems 252
 - gelatine, significant effect on 228
 - gelation 208–218
 - gel strength 219
 - in glazes, coatings, and batters 248
 - hydroxypropyl substituents (HP) 218
 - influence of temperature 238
 - legislation 272, 273
 - low-viscosity, performance of modified starches 228
 - methods for incorporation 220
 - non-food-applications 263–271
 - nutritional properties 271, 272
 - pet food and animal feed 260, 262, 263
 - properties of unplasticized methylcellulose films 237
 - reversible salting-out effects 226
 - rheology 191, 198, 199, 200–203, 206, 207, 240, 241
 - rheometry 241
 - salts affect availability of water 226
 - with salts of benzoic acid 229
 - starch–methylcellulose synergism in sauces 256, 257
 - surface activity 239, 240
 - synergies with other hydrocolloids 242, 243
 - 'technique of delayed hydration,' 222
 - – advantages 222, 223
 - tolerance to minerals 227
 - tolerance with other additives 225
 - traditional soups, sauces, toppings 256, 258
 - trends in addition of oils to 229, 230
 - used in reformed and extruded products 252
 - – formulations 252–255
 - – processing guideline 254
 - – typical formulations 252–254
 - methylethylcellulose (MEC) 379
 - chemistry 380, 381
 - degree of substitution (DS) 379
 - food applications, with typical formulations 384
 - hydrocolloid mixtures, synergistic effects of 383
 - legislation 385
 - low-viscosity 382
 - manufacturing 379, 380
 - non-food applications 384
 - nutritional properties 385
 - production, flow diagram 380
 - rheology 381, 382
 - rheometry 383
 - stability 382, 383
 - structural formula 381
 - synergies with hydrocolloids 383, 384
 - whipping cream, formulation for 384
 - MFC, *see* microfibrillated cellulose (MFC)
 - micelles 15, 117, 127, 228, 405
 - casein 430
 - fringed 399
 - microcrystalline cellulose (MCC) 60, 117, 143
 - applications 159, 160
 - – baked goods, snacks, and fillings 161, 162
 - – beverages (RTD) 171–176
 - – confectionery 169, 170

- dairy products 163–166
 - food applications with typical formulations 159, 161
 - meat products 180
 - non-food 181
 - soups, sauces, salad dressings, marinades, and spreads 176–180
 - whipping creams 166–169
 - chemistry 148
 - colloidal (*See* colloidal MCC)
 - degree of polymerization (DP) 144
 - dispersions in food, preparation 155
 - key factors 155, 156
 - functions and properties of 158
 - gelation and behaviour with other ingredients 149
 - instruction and testing 156, 157
 - legislation 182, 183
 - nutritional properties 181, 182
 - powdered (*See* powdered MCC)
 - production 144
 - rheology 148, 149
 - rheometry 155
 - synergies with other hydrocolloids 157
 - microfibrillated cellulose (MFC) 491
 - dry powder form 492
 - evaluate swelling 492
 - finding new uses for 492
 - manufacturing process 493
 - TEMPO-mediated oxidation 493, 497
 - patents and publications 492, 493
 - pilot plant for production 496
 - products in market 498
 - research and development efforts 493
 - terminology 492
 - microtubules 103
 - minerals 9, 227
 - impurities 39
 - moisture 166
 - absorption by ethylcellulose 296
 - control 20
 - increases when the RH rises 431
 - loss during heating/frying 230
 - retention 436
 - molecular mass distribution 117
 - monoether methylcellulose 188
 - dissolution behaviour 196
 - production 188
 - continuous process 189
 - discontinuous gas circulation process 188, 189
 - etherification method in liquid phase 189
 - rheological profile
 - factors influencing cold viscosity 198, 199
- n**
- nanocellulose 491
 - bioactivity 502
 - chemical modification 501, 502
 - dimensions and crystallinity 496, 497
 - food applications 503
 - gelation 498
 - for growth of new cartilage tissue 502
 - microstructure 497
 - non-food applications 503–505
 - nutritional properties and toxicity 505
 - production 496
 - regulatory aspects in Europe 506
 - rheology 498
 - safety aspects 505, 506
 - toxicity 505
 - nanocrystalline cellulose (NCC) 491, 494
 - dissolution behaviour 497, 498
 - production 494
 - stability 498–501
 - natural cellulosic fibres 95
 - potential sources for 95, 96
 - NC, *see* nitrocellulose (NC)
 - NCC, *see* nanocrystalline cellulose (NCC)
 - Newtonian flow 72
 - nitrocellulose (NC) 92, 138, 139, 187, 293, 312, 314
 - non-ionic galactomannans 29
 - non-Newtonian fluid 72
 - non-uniformity factor (NU) 117
 - nuclear magnetic resonance (NMR)
 - spectroscopy
 - analyses of glucose 113
 - nutritional properties 138, 140
 - cellulose 138
 - croscarmellose (CMC) 482
 - crosslinked sodium carboxymethylcellulose 482
 - enzymatically hydrolysed carboxymethylcellulose 489
 - ethylcellulose 315
 - hydroxypropylcellulose (HPC) 339
 - hydroxypropylmethylcellulose (HPMC) 375
 - methylethylcellulose (MEC) 385
 - microcrystalline cellulose 181
 - nanocellulose 505
 - sodium carboxymethylcellulose 473
 - water-soluble cellulose ethers and methylcellulose 271

o

- O-carboxymethylated cellulose 479
- oil-soluble cellulose 94
- organo-soluble cellulose acetate 92

p

- paper 93
- paperboard 93
- particle size 223
- pasteurization 40, 372, 422
- pastry dough 359
- pectinometer 84
- pectins 9, 16–20, 68, 103, 153, 419, 420, 421, 428
 - applications 20
 - chemical structure 16, 18
 - gelation 18
 - HM pectin 8, 9, 19, 20, 147, 173, 419, 489
 - manufacturing 16
 - properties 19, 20
 - quality 16
 - raw material origin 16
 - solubility 18
 - toxicology and regulatory affairs 20, 21
 - viscosity 18
- pentosans 98
- PGA, *see* propylene glycol alginate (PGA)
- phosphates 23, 130, 181, 262, 291, 412, 414
- Picea abies* 111
- pigments/fillers, affect hydration and functionality 227
- Pinus sylvestris* 111
- plant extracts 2
- plasma membrane 102, 103
- plasticizers 328
- Poisson's ratio 71
- polyacrylamide gels 38
- poly[(aminoamide)epichlorohydrin] (PAE) 467
- polyelectrolytes 130
- polymerization 7
 - of cotton linters 108
 - degree of 23, 96, 109, 115, 136, 144, 193, 296, 388, 390, 396, 412
- polymers 70, 91
 - *E*-modulus calculation 71
 - rheological measurements 80
 - structures with shear-thinning flow behaviour 78–80
- polymolecularity 116, 117
- polynucleotides 101
- polyoses 97, 98, 104

polysaccharides 1, 3, 11, 29, 32, 37, 50, 58, 91,

- 107, 487
- with carboxyl groups 390, 391
- characterization in pulps 130
- poly(vinyl acetate) (PVA) 468
- Populus tremuloides* 111
- potassium bitartrate (KHT) crystals 463
- powdered cellulose 60
 - characteristics 60, 61
- powdered MCC 144, 158
 - applications for 180, 181
 - grades 158
 - specialist 158
- preservatives 229

propylene glycol 326, 328

- propylene glycol alginate (PGA) 1, 6
 - applications 9
 - characteristics 8
 - chemical structure 7
 - gelation 7
 - properties 9
- raw material origin, harvesting, and quality 6, 7
- solubility 7
- toxicology and regulatory affairs 9, 10
- viscosity 7

proteins 103

- Pseudomonas elodea* 53
- pullulan 56
 - application 57
 - chemical composition 56
 - manufacturing 56
 - properties 56, 57
 - raw material 56
 - solubility 56
 - toxicology and regulatory affairs 57
 - viscosity 56
- pulps 32
 - derived from wood 93
 - manufacture 109
 - cotton linters 109
 - purification of natural cellulose sources 109
 - wood 110
 - pyranose 112, 114, 118, 123, 128

q

- quantum satis 490

r

- reactive water-swollen state 133
- reactivity of cellulose substrates, enhancement 132

- red algae 3, 27
 reduced-fat pancakes 359
 relative humidity (RH) 331
 renewable polymer resource 91
 retardants 101
 Reynolds number 85
 L-rhamnopyranose 113
 rheology
 – blending charts 403, 404
 – calcium salts of 393, 394
 – carboxymethyl cellulose 394, 395
 – carboxymethylcellulose, gelation of 404
 – complex coacervate gels 405
 – dissolution behaviour 390
 – DS, DP, and flow characteristics 396
 – effect of dissolved substances on viscosity 402, 403
 – effect of shear 396
 – egg white and gelatine 420
 – fats/oils 416
 – gel formation 404
 – gels, produces 405, 406
 – HM pectin 421
 – influence of solvent mixtures 400–402
 – intermolecular H-bonding 405
 – ionic interaction 405
 – milk and soy proteins 416–420
 – Na-CMC 391–393
 – non-ionic cellulose ethers 421
 – physicochemical parameters and properties 394
 – polymer solutions, shear-thinning of 395, 396
 – polysaccharides with carboxyl groups 390, 391
 – pseudoplasticity 396–398
 – salts and polyelectrolytes 410–416
 – sugar 408–410
 – thixotropy 398–400
 – toolbox for design 395
 – trivalent cations 406–408
 – water-soluble polymers 420
 rheology 129. *See also under various chemicals*
 – behaviour
 – – external parameters 82
 – – factors of material system 82
 – – factors that influence 81, 82
 – – internal parameters 81
 – – types of 69, 70
 – dissolution behaviour 129
 – qualitative analysis 135, 136
 – quantitative determination 136
 – and sensory properties 69, 88–90
 rheometers 85, 86
 rheometry 69, 85, 135, 155, 241, 305, 333, 351, 383, 433, 481, 488, 496
 rheopecty 77
 – flow behaviour 78
 Rhodophyceae 2
- s**
- scanning electron microscopy (SEM) 496
 scleroglucan 59
 – application 59, 60
 – chemical composition 59
 – manufacturing 59
 – raw material 59
 – solubility 59
 – viscosity 59
Sclerotium glucanicum 59
Sclerotium rolfsii 59
 secondary structure 113, 114, 117
 sedimentation 15, 52, 59, 73, 130, 223, 242, 262
 – cellulose particles 130
 seed flours 29
 shear modulus 70, 72
 – values for products 75
 shear stress 71
 shear-thickening 76
 – causes of products 80, 81
 shear-thinning 75
 sodium alginate 328
 sodium carbonate 49
 sodium-carboxymethylcellulose (Na-CMC) 328
 – gum, characteristics 64
 – pH stability 152
 – as a thickening agent 469
 – viscosity data 424
 sodium carboxymethylcellulose, enzymatically hydrolysed 485
 – degree of polymerization 486
 – food applications with typical formulations 489
 – glucose monomers, molecular model 486
 – legislation 490
 – non-food applications 489
 – nutritional properties 489, 490
 – purity 486
 – rheology 487
 – rheometry 488
 – stability 487, 488
 – structure formula 486
 – synergies with other hydrocolloids 488, 489
 sodium caseinate 328

- sodium chloride 56, 130, 226, 388, 415, 486
 - sodium glycolate 188, 387, 388, 473, 474, 486
 - soft caramel 367
 - softener 92
 - sol–gel characterization 71, 72
 - sol–gel-transition point 72
 - solvents 129
 - soups 371
 - carrageenans as gelling and thickening agents 15
 - starches control rheology 26
 - using MC and HPMC in emulsions 256
 - soybean oil 229
 - gel strength 229
 - stability characteristics 154
 - viscosities 74
 - specific reactivity 132
 - Sphingomonas elodea* 53
 - spray drying, emulsions 374
 - starch
 - native and modified 21
 - characteristics 22
 - chemical structure of native starches 21, 23
 - physically modified starches 23
 - raw material origin and manufacturing 21
 - ‘stabilization’ and ‘crosslinking,’ 23
 - vs. cellulose 113, 114
 - starch-based products 24, 25
 - applications 26
 - crosslinked 24
 - cyclodextrins 25
 - emulsifying 25
 - gelation 25
 - hydroxyethyl or hydroxypropyl derivatives 24
 - monophosphates 24
 - oxidized 24
 - properties 25, 26
 - solubility 25
 - toxicology and regulatory affairs 26, 27
 - viscosity 25
 - Sterculiaceae 45
 - Sterculia urens* 45
 - sterilization 372
 - Stevens LFRA Texture Analyzer 84
 - Stokes’ law 86
 - storage modulus 71
 - strain rate 70
 - Streptococcus* 56
 - stress–relief cycle 72
 - structural polysaccharides 113
 - sucrose synthase 102
 - supramolecular structure, native cellulose fibres 127
 - fringe fibrillar structure 128, 129
 - models 127, 128
 - suspension test 155
 - swelling 12, 13, 345, 480
 - behaviour 88
 - capability 24
 - capacity of soluble hydrocolloid 149
 - spherical 194
 - stages to dissolution 194
 - with water 133
 - synthetic cellulose fibres 107
- t**
- tamarind seed gum 2, 3, 36
 - application 36
 - chemical composition 36
 - manufacturing 36
 - properties 36
 - raw material 36
 - toxicology and regulatory affairs 36
 - Tamarindus indicus* 36
 - tara gum 34
 - applications 35
 - chemical structure 35
 - manufacturing 34, 35
 - properties 35
 - raw material 34, 35
 - solubility 35
 - stability 35
 - toxicology and regulatory affairs 35, 36
 - viscosity 35
 - tartar 461
 - TA-XT2 Texture Analyser 84
 - tea 374
 - dextrans, role in 58
 - formulations 374
 - green 172
 - temperature
 - dependence of elastic modulus, of polysaccharide dispersions 89
 - sol–gel transition temperature 90
 - tensile modulus 71, 72
 - tensile strength of composite material 98
 - textile cotton 108
 - thermoplastic polymer 332
 - thixotropy 77, 149, 330, 392, 394, 497
 - concentration dependant 400
 - flow behaviour 78
 - flow with gel strength 395, 399, 400
 - time-dependent flow properties 77
 - torque 87

- tortillas
 – formulations 359, 438
 – soft 245
- tragacanth 43
 – applications 45
 – chemical structure 43, 44
 – harvesting 43
 – properties 44
 – quality 43
 – raw material origin 43
 – solubility 44
 – toxicology and regulatory affairs 45
 – viscosity 44
- tragacanthic acid 44
- transgenic plant 102
- transmission electron microscopy (TEM) 496
- Trichoderma longibrachiatum* 485
- Trichoderma reesei* 485
- two-phase model 117
- u**
- UDP-glucose 102, 103
- uronic acids 113
- v**
- Valonia ventricosa* 101
- vanilla puddings 364
- velocity gradient 70
- visco-elasticity 69
- viscosimeters 85
 – bubble viscosimeters 86
 – equipment suitable for comparable measurements 88
 – – Amylograph/Brabender viscomograph 88
 – – Brookfield instrument 88
 – falling sphere viscosimeter 86
 – flow cup 86
 – glass capillary 85, 86
 – for Newtonian fluids 85
 – – cone-plate-system 87
 – – equipment suitable for 86
 – – measuring system with coaxial cylinders 87
 – rotational viscosimeters 86
 – U-tube viscosimeter 85, 86
 – vibrational viscosimeters 87, 88

- w**
- waffles 359
- water-soluble cellulose 94
- whipping cream 384
- whipping products, with soy proteins 336
- wide angle X-ray scattering (WAXS) 496
- wood
 – as cellulose supplier 96
 – cell wall of fibres, distribution of polymeric constituents 99
 – ‘extractives,’ 97
 – guideline values for composition 98, 99
 – macromolecules in 97
 – “primary fibres,” 97
 – pulp 104
- wood fibres 107
 – cell wall, distribution of polymeric constituents 99
 – fibre lengths 100

- x**
- xanthan 50
 – applications 52, 53
 – characteristics 51
 – chemical structure 50
 – manufacturing 50
 – properties 50, 52
 – raw material 50
 – solubility 50, 52
 – toxicology and regulatory affairs 53
 – viscosity 50, 52
- Xanthomonas campestris* 50
- Xanthomonas phaseoli* 50
- X-ray crystallography, analyses of glucose 113
- xyloglucan 36, 89
- D-xylopyranose 113

- y**
- yogurt 20, 55, 89, 366
 – dressing 454
 – formulations for stirred yogurt with high viscosity 442
- z**
- zein 329
- zinc–silicon dioxide matrix coatings 317

