Starch: An Overview



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Introduction

Starch is one of the most abundant biopolymers and serves as energy reserve in many plants including cereals, tubers, roots, fruits and seeds. Starch, the second largest biomass on earth, is a natural, abundant, cheap, available, renewable, and biodegradable polymer (Doi et al. 2002; Chandanasree et al. 2016; Le Corre et al. 2010). It is the primary source of stored energy in cereal grains. Although the amount of starch contained in grains varies, it is generally between 60 and 75% of the weight of the grain and provides 70–80% of the calories consumed by humans worldwide.

Commercial starches are obtained from cereal grains, particularly from corn, wheat, and rice, and from tubers and roots, particularly potato, sweet potato, and tapioca (cassava). Starch obtained from corn, potatoes, cassava, and wheat in the

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