

The interrelationships between rheological characteristics and sensory attributes of commercial products are important information for product develop. The microstructure of food is one of key elements for understanding rheological characteristics or sensory attributes. Both starch and protein are used as major ingredients for various products.

In this presentation, the formation of starch (potato, corn, and rice) and ham salt-soluble protein (SSP) composite during heating will be discussed. The network and distribution of starch and protein in starch/SSP composite is revealed by scanning electron microscopy and light microscopy with the aid of histologic technique. In addition, thermal properties of composites were measured by differential scanning calorimetry (DSC). The formation of starches and pork ham batter composite during heating will be illustrated as an example for real products.