بخشی از ترجمه مقاله

عنوان فارسی مقاله:
غنى سازی پاستای برنج بدون گلوتن با سویا و آرد سیب زمینی شیرین

عنوان انگلیسی مقاله:
Enriching gluten-free rice pasta with soybean and sweet potato flours

توجه!
این فایل تنها قسمتی از ترجمه می‌باشد. برای تهیه مقاله ترجمه شده کامل با فرمت ورد (قابل ویرایش) همراه با نسخه انگلیسی مقاله، اینجا کلیک کنید.
Conclusion

The application of a multidisciplinary approach to the characterization of differently enriched rice-based pasta allowed to define the overall quality parameters of the samples and to understand some of the molecular determinants of their properties. This study underscores the relevance of a proper combination of ingredients in assessing specific features and in driving the behavior of specific molecules within the systems.

In particular, the data on protein aggregation point out that: (1) rice proteins may be themselves relevant in terms of aggregate formation; (2) the interplay between starch and proteins is of paramount relevance as for the formation of a proper protein network that includes proteins from the source used for enrichment; (3) protein-rich ingredients—such as soybean—provide additional components and strength to the inter-protein network generated during the pasta-making process.