

AGRICULTURE ISSUES AND POLICIES

Sweet Potatoes

Growth, Development and Harvesting



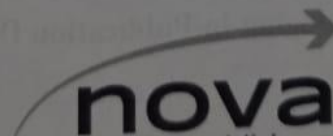
Lucas Courtois
Editor

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AND HARVESTING

LUCAS COURTOIS
EDITOR


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Chapter 2

**BIOPROCESSING AND
PHYSICAL TREATMENTS
OF SWEET POTATO INTO FLOUR**

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ABSTRACT

Sweet potato flour has advantages of being longer shelf life, less bulky, easily stored and packaged so that it is easily distributed and developed into flour-based products and their derivatives. Generally, the processing of sweet potato into flour involves the process of cleaning, slicing, drying, and milling. Nowadays, to overcome the weaknesses of the nature of sweet potato flour, the flouring process is carried out with some modifications processes. Treatments applied during modification processes affect the physicochemical properties of starch, the largest portion of the flour, in such that the functional properties of flour are changed and eventually better product quality is produced. This chapter deals with the development of flour from sweet potato by application of

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