

# Evaluation of Physicochemical Properties of Starch Isolated from *Amorphophallus Paeoniifolius*

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**Abstract** The present study was conducted with the aim to isolate the starch from *Amorphophallus Paeoniifolius* tubers commonly known as (Elephant Foot Yam) and to evaluate their physicochemical properties. Starch for this study has been extracted by steeping the tuber pieces in water containing 0.2% KMS and 0.5% Citric acid for 30 minutes followed by wet milling, filtration, sedimentation and drying in tray drier at 25°C for overnight. The percentage starch yield from Elephant Foot Yam was found to be 10.06%. Physicochemical properties such as Moisture content, Ash Content, pH, Acidity, Paste clarity, Water Absorption Capacity, Oil Absorption Capacity, Swelling Power and Solubility were studied. The analysis shows the Moisture content of the starch is 11.93%, Ash Content 0.19%, PH 7.66, Acidity- confirm, Paste Clarity 14.25%, Water Absorption Capacity 0.64ml/g, Oil Absorption Capacity 0.94ml/g, Swelling Power 2.12g/g and Solubility is 4.81%.

**Keywords:** Elephant Foot Yam, Paste Clarity, Swelling Power, Solubility, Water Absorption Capacity