

Impact of Pretreated Rice Bran on Wheat Dough Performance and Barbari Bread Quality

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Abstract : In this research, roasted and sonicated rice bran were added at 0, 5%, 10%, and 15% (w/w) in wheat flour for the production of Barbari breadd (semi-voluminous Iranian bread). Dough's rheological properties and textural and sensory characteristics of bread were investigated. The results showed that water absorption, development time and the degree of dough softening were increased but dough stability was decreased by adding pretreated rice bran. Adding pretreated rice bran was increased, the moisture content and L* value of bread crust. The texture of samples which contained 10% pretreated rice bran during 3 hours after baking was less stiff than of control, but 48 hours after baking there was no significant difference between samples which contained 5%, 10% of rice bran and the sample without rice bran. Finally, the samples with 10% rice bran were selected as the best productive samples in this research by panelists.

Keywords : Barbari bread, rice bran, roasting, ultrasound

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