

Biological Studies on Producing Samoli Bread Supplement with Irradiated Sunflower Flour by Gamma Rays

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Abstract : Smoli bread was made by supplementation sunflower flour which was prepared from sunflower (Dahr-EL-Haea) gray after hilling and milling, flour was irradiated by two doses (5 and 10 kGy). After that, the ratios of irradiated sunflower flour were 5 and 10%. All samples of samoli bread were examined for organoleptic and biological evaluation. Biological assay (PER, NPU, FE, DC and BV) was carried out on rats fed 5 and 10% irradiated and non-irradiated sunflower Samoli bread. Results obtained showed that, total lipids, cholesterol and triglycerides were reduced comparable, to that of casein. Also, figures of the biological evaluations were higher than those of the control samoli bread and improved its nutritive values.

Keywords : gamma rays, sunflower, samoli bread, cholesterol, lipids, triglycerides

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