

Bread Quality Improvement with Special Novel Additives

Authors : Mónika Bartalné-Berceli, Eszter Izsó, Szilveszter Gergely, András Salgó

Abstract : Nowadays a significant portion of the Earth's population does not have access to healthy food. Either because they can not afford them or because they do not know which they are. The aim of the VIIth Framework CHANCE project (Nr. 266331) supported by the European Union has been to develop relatively cheap food favorable from nutritional point of view and has acceptable quality for consumers. Within the project we dealt with manufacturing of bread belonging to basic foods. We had examined the enrichment of bread products with four kinds of bran, with a special milling product of grain industry (aleurone flour) and with a soy-based sprouted additive. The applied concentration of the six mentioned additives has been optimized and the physical and sensory properties of the bread products were monitored. The weight of the enriched breads increased slightly, however the volume and height decreased slightly compared to the corresponding data of the control bread. The composition of the final product is favorable affected by these additives having highly preferred composition from nutritional point of view.

Keywords : bread products, brans, YASO, aleurone flour

Conference Title : ICFSH 2015 : International Conference on Food Science and Health

Conference Location : Amsterdam, Netherlands

Conference Dates : May 14-15, 2015