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Czech J. Food Sci.

Boz H., Karaoğlu M.M.

Improving the quality

of whole wheat bread by using various plant origin materials

Czech J. Food Sci., 31 (2013): 457-466

The effects of various plant origin materials such as defatted *Cephalaria syriaca* flour (0.5%), rosehip (2.5%), vital gluten (2.5%), and malt flour (2%), and their combination on the quality of whole wheat bread were investigated. The plant origin materials used showed significant effects on the specific volume, acidity, colour, and textural properties of whole wheat bread. In general the acidity, specific volume, cohesiveness, and springiness values of whole wheat bread produced by treatments with plant origin materials were higher than those of the control bread. Treatment 13 (2% malt flour + 0.5% defatted *Cephalaria syriaca* flour + 2.5% vital gluten) resulted in the highest specific volume and the lowest 1st day crumb firmness. The results showed that the quality of whole wheat bread could be improved by adding various plant origin materials.

Keywords:

bread; textural properties; cephalaria; vital gluten; malt flour

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