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Czech J. Fo

Yıldız G., Bilgi

Effects of who

buckwheat flour physical, chemical and sensory properties of flat bread, L

Czech J. Food Sci., 30 (2011)

The whole buckwheat flour was used in Turkish flat bread at 30% level without gluten, 30% level with gluten and sodium lactylate (SSL) additions. The physical, chemical, and sensory properties of the bread samples were determined. The ash, crude fiber, phytic acid, Mg, and P contents of the breads increased with WBF and SSL supplementation caused especially in protein and moisture. The leavening process of the breads contained contents in the breads compared with the control material, but WBF substitution increased PA contents up to 729 mg/kg. As a result, the utilisation of WBF in flat bread improved the nutritional value of the bread except PA. The slight bitter taste of the WBF bread was not a sensory score of lavaş bread.

