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Czech J. Food Sci.

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Quality of shiitake stipe steamed bun

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Shiitake [Lentinula edodes (Berk.) Pegler] stipe was incorporated into steamed bun. Quality attributes including the specific volume, colour and sensory evaluation, and taste components in shiitake stipe steamed buns were analysed and compared with those of white steamed buns. With 2% and 5% additions of shiitake stipe flour, specific volumes of steamed buns increased by 5.8% and 5.0%, respectively. White steamed buns contained more reducing sugar, fat, and protein whereas fiber and soluble polysaccharide contents were higher in shiitake stipe steamed buns. Furthermore, shiitake stipe steamed buns contained more total soluble sugars and total free amino acids. Shiitake stipe steamed buns showed lower lightness and whiteness index values and became browner with more shiitake stipe flour added. On a seven-point hedonic scale, all sensory results were 4.07-5.80.

Overall, shiitake stipe could be added into steamed bun formula to provide its beneficial health effects.

Keywords:

shiitake stipe; *Lentinula edodes*; steamed bun; specific volume; free amino acid; 5'nucleotide; colour; sensory evaluation

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