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# Czech J. Food Sci.

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## Solvent retention capacity for different wheats and flours evaluation

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The baking quality in the sets of both commercial and variety wheat samples (80 and 18 items) and wheat composite flour (standard and 25 blends) was evaluated in terms of the Solvent retention capacity method (AACC 56-11). Composites were prepared from a commercial fine wheat flour and commercial bio-wholemeal flour prepared by milling of common wheat, rye, oat, barleys and corn at substitution levels of 10, 20, 30, 40, and 50%. The commercial wheat quality testing ANOVA revealed the major effect of the sample tested form; the data measured for grain and flour proved to be correlated. Besides, the harvest year affected the baking quality to a greater degree than the growing locality. Within the variety wheat set, the harvest year factor dominated over that of the

wheat cultivar one with the exception of the sodium carbonate retention capacity. In the case of the wheat flour substitution by bio-cereal flour types, the added amount of the alternative flour supported only the quantitative change caused by the incorporated cereal in all four retention capacities.

#### **Keywords:**

commercial wheat; wheat variety; composite flour; SRC; Tukey' s test

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