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# **Czech J. Fo**

## **Hrušková M., M D.**

# Effect of ascorbic acid on the rheological properties of wheat fermented dough

Czech J. Food Sci., 21 (2002)

The effect of ascorbic acid on the rheological properties of wheat dough from forty three wheat samples, represented two flours, characterised (according to content, protein content and sedimentation value) the first flour type has been studied. Analytical parameters (ash contents, wet gluten, falling number, Zeleny sedimentation value, etc.) were investigated (maturograph recorder), and laboratory tests were used for the characterisation of the doughs. It was stated that the ascorbic acid addition had a significant effect on the fermented dough behaviour during the proofing stage. Oven rise volume and specific bread volume revealed smaller changes

significant differences between lower (up to 0.6%) and higher (0.7%) ash contents. An inverse correlation ( $r = 0.51 - 0.68$ ) at the 0.01 level has been found