



Agricultural Journals

Czech Journal of

FOOD SCIENCES

[home](#) [page](#) [about us](#) [contact](#)

[us](#)

Table of Contents

IN PRESS

CJFS 2014

CJFS 2013

CJFS 2012

CJFS 2011

CJFS 2010

CJFS 2009

CJFS 2008

CJFS 2007

CJFS 2006

CJFS 2005

CJFS 2004

CJFS 2003

CJFS 2002

CJFS 2001

CJFS Home

Editorial Board

For Authors

- **Authors Declaration**
- **Instruction to Authors**
- **Guide for Authors**
- **Copyright Statement**
- **Submission**

For Reviewers

- **Guide for Reviewers**
- **Reviewers Login**

Subscription

Czech J. Food Sci.

Hrušková M., Skvrnová J.

Use of maturograph and spring oven for the dermination of wheat flour baking characteristics

Czech J. Food Sci., 21 (2003): 71-77

Quality characteristics of 30 commercial wheat flour samples from Czech industrial mills and 30 wheat flour samples prepared from wheat varieties cultivated in experimental fields (all from wheat harvest 2000) were analysed in detail including maturograph and spring oven (both from Brabender, Germany) as well as bread baking test (Czech method). Specific bread volumes of all flour samples were compared with the bread volumes determined by the oven spring test. The correlation analysis which expressed the relations between wheat flour rheological characteristics and the bread volume is reported. The maturograph parameters correlate significantly with the specific bread volume and the final volume obtained by

means of oven spring. All the correlations with the baking test values are high. Both instruments used are suitable for the prediction of the flour baking quality.

Keywords:

wheat flour; dough; rheological characteristics; maturograph; oven spring; bread baking test

[[fulltext](#)]

© 2011 [Czech Academy of Agricultural Sciences](#)

XHTML1.1 VALID

CSS VALID