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American Journal of Food Technology 

Title: Use of Natural Preservative in Bread Making

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**Abstract:** This study was carried out to increase the shelf life of bread by using different additives at ambient temperature. The Wheat flour used was also chemically analyzed and results depicted 12.1% moisture, 11.8% crude protein, 0.52% ash and 1.3% crude fat. Shelf life of breads was depicted from moisture and yeast and mould count. The results for moisture analysis showed that it was in range of 16.75-37.13%. among different treatments T<sub>6</sub> having a combination of 0.32% suhanjna, 3% lecithin and 0.1% ascorbic acid retained maximum moisture and minimum yeast and mould count at the end of storage. Most mould isolated belonged to the genera *Aspergillus*, *Pencillium* and *Actinomyces*.

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