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ONLINE ISSN : 1881-3984

PRINT ISSN : 1344-6606

## Food Science and Technology Research

Vol. 7 (2001) , No. 2 pp.120-125



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### The Bread-Making Quality of a Domestic Flour Blended with an Extra Strong Flour, and Staling of the Bread Made from the Blended Flour

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(Received: August 9, 2000)

(Accepted: March 12, 2001)

A Japanese domestic middle-soft flour (Hokusin) was mixed with an extra strong (ES) flour (Wildcat) and examined to evaluate its quality for bread-making. The results were as follows: (1) The properties of the dough of the mixed flour such as the mixing, physical and gas retention properties were similar to the commercial foreign hard flour called Camellia. (2) The baking quality, mainly the specific loaf volume and crumb grain, of the bread from Hokushin-Wildcat blend was similar or superior to Camellia except for the color of the crumb and the staling of the bread. (3) The bread from the 50% Wildcat blend staled a little faster, and the specific loaf volume and crumb grain was better than Camellia. The slightly rapid staling of this bread was attributed to the retrogradation rate of the starch, which was somewhat higher than that in Camellia. (4) The retrogradation of starch in the bread from the 50% Wildcat blend was a little faster than Camellia because of the lower water content of the bread due to the slightly less absorbed water of this flour.

**Keywords:** [extra strong flour](#), [blended flour](#), [domestic flour](#), [bread-making quality](#)



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**The Bread-Making Quality of a Domestic Flour Blended with an Extra Strong Flour, and Staling of the Bread Made from the Blended Flour** Hiroaki YAMAUCHI, Zenta NISHIO, Kanenori TAKATA, Yuji ODA, Kazufumi YAMAKI, Nanako ISHIDA and Hideho MIURA, *FSTR*. Vol. **7**, 120-125. (2001) .

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doi:10.3136/fstr.7.120

JOI JST.JSTAGE/fstr/7.120

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