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		ONLINE ISSN: 1881-3984
E. 1621	Park and a Dance and	PRINT ISSN: 1344-6606
Food Science and I	Technology Research	

Vol. 10 (2004), No. 4 pp.479-482

[PDF (16243K)] [References]

Effect of Leek (A. ampeloprasum L.) and Scallion (A. chinense L.) on Breadmaking Properties

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(Received: July 5, 2004) (Accepted: October 20, 2004)

Allium such as leek (A. ampeloprasum L.) and scallion (A. chinense L.) powders blended with wheat flour improved the breadmaking properties of bread height (mm) and specific volume (cm³/g). Brabender farino-graphs of the Allium (leek and scallion) powder/wheat flour showed remarkable changes in the profile such as width of the tail. Size-exclusion high performance liquid chromatography (SE-HPLC) of the wheat proteins in the Allium (leek and scallion) blended or not blended wheat flour showed a profile of low, medium and high molecular weight peaks. The area of the high molecular weight peak of the wheat proteins was larger in the Allium blended flours than in control (wheat flour) indicating that these protein fractions were related to the improvement in breadmaking properties.

Keywords: breadmaking, leek, scallion

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To cite this article:

Effect of Leek (A. ampeloprasum L.) and Scallion (A. chinense L.) on Breadmaking Properties Masaharu SEGUCHI and Makoto ABE, FSTR. Vol. 10, 479-482. (2004).

doi:10.3136/fstr.10.479 JOI JST.JSTAGE/fstr/10.479

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