

International Agrophysics

Polish Journal of Soil Science

Acta Agrophysica

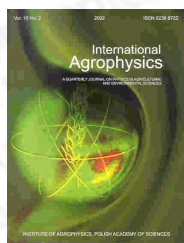
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International Agrophysics

publisher: Institute of Agrophysics  
Polish Academy of Sciences  
Lublin, Poland

ISSN: 0236-8722

vol. 22, nr. 3 (2008)

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Estimation of some chosen physical properties of extrudates obtained from corn semolina and oat bran mixtures

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Rzedzicki Z.<sup>1</sup>, Szpryngiel B.<sup>2</sup>, Sobota A.<sup>2</sup>

<sup>1</sup> Department of Production Processes Design, University of Agriculture, Doświadczalna 44, 20-236 Lublin, Poland

<sup>2</sup> Department of Food Technology, University of Agriculture, Skromna 8, 20-704 Lublin, Poland

vol. 14 (2000), nr. 2, pp. 233-239

abstract Some chosen properties of the extrudates obtained from corn semolina and oat bran were studied. Two component mixtures were extruded using a single screw extrusion-cooker S-45. The purpose of the research was to estimate the influence of the moisture content in raw material and the process temperature on its course, the outflow stability and such physical properties as: radial expansion, specific density, texture and water absorption index. It was observed that higher process temperature lowered water absorption of the product and water absorption index increased along with the increase of raw material moisture content and oat bran percentage. Higher content of bran altered density and lowered the level of extrudate expansion. It was found that higher moisture of raw material caused a decrease in the specific destruction energy of the extrudate.

keywords extrusion-cooking, physical properties, oat bran, extrudate

Instytut Agrofizyki PAN  
ul. Doświadczalna 4  
20-290 Lublin

e-mail: sekretariat@ipan.lublin.pl  
tel.: +48817445061  
fax.: +48817445067