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### The Quality of the Manufactured Bread and Hygienic Conditions of Bakeries

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#### Abstract:

In Iran and the countries of the Eastern Mediterranean Region, bread has always been considered as the staple food of choice. Because of having high quantities of minerals and vitamins in bread, the hygienic condition of its production is of prime importance. This cross-sectional study was conducted in 302 bakeries in Kerman city, Kerman Province, Iran, from April 2004 to March 2005. Variables such as burning and pasting rate, pH, soda addition, salt rate in various types of bread as well as hygienic conditions of bakeries were analyzed. The results showed that because of bread wastage owing to the addition of soda as well as the pasting and burning rate (17.46% and 10.84%, respectively), more than 30% of the manufactured bread were out of direct cycle of consumption. Half of the bakeries added soda as a leavening agent to breads. The amount of salt used per production of each loaf of local bread: Sangak, indirect heat, machinery Taftoon and oven Taftoon bakeries was 48.72%, 33.33%, 31.13% and 8.97%, respectively, which was more than the approved standards. Moreover, only 24.2% of Kerman's bakeries enjoyed suitable hygienic conditions. Aforementioned hindrances must be considered as important signals to take immediate hygienic measures.

#### Keywords:

[Bread quality](#) , [Hygienic condition](#) , [Bakeries](#)

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