

عنوان مقاله:

Impact of Pretreated Rice Bran on Wheat Dough Performance and Barbari Bread Quality

محل انتشار:

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خلاصه مقاله:

In this research roasted and sonicated rice bran were added at different levels (۰, ۵, ۱۰, and ۱۵% w/w) to wheat flour for the production of semi-voluminous bread. Dough's rheological properties as well as textural and sensory characteristics of bread were investigated. The results showed that water absorption (%), development time (min) and the degree of dough softening (FU) were increased but dough stability (min) was decreased by adding pretreated rice bran. Adding pretreated rice bran increased the moisture content and L* value of bread crust. The texture of samples which contained ۱۰% pretreated rice bran during ۳ hours after baking was less stiff than the control. However, there was no significant difference between samples which contained ۵, ۱۰% of rice bran and the sample without rice bran ($P < ۰.۰۵$) ۴۸ hours after baking. Finally, the samples with ۱۰% rice bran were selected as the most productive samples in this research by panelists.

کلمات کلیدی:

Barbari bread, Rice bran, Roasting, Ultrasound

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