

عنوان مقاله:

Effect of amylase and lipase combination on rheological and quality properties of frozen part baked BarBari bread

محل انتشار:

اولین همایش الکترونیکی نوآوری در فراوری مواد غذایی (سال: 1391)

تعداد صفحات اصل مقاله: 6

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خلاصه مقاله:

Produce bread through part baked and freezing, option for longer shelf life, higher quality and response for increased demand, also suggested using enzymes for delay staling and improved bread quality. This study done for increase shelf life, improved quality by adding amylase and lipase in part baked, freezing and storage then full baked. Texture, image and sensory test were done. Result displayed amylase at 0.07 caused improve texture, color index and flavor, aroma and color crumb, and lipase at 0.07 levels increased: tensile capacity, color index and texture

کلمات کلیدی:

parbaked frozen BarBari bread, amylase, lipase, image processing, texture and sensory properties

لینک ثابت مقاله در پایگاه سیویلیکا:

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