

## عنوان مقاله:

The effect of Diacetyl tartaric esters of mono-glycerides and ascorbic acid on quality of frozen Barbari bread

## محل انتشار:

بیست و سومین کنگره ملی علوم و صنایع غذایی ایران (سال: 1394)

تعداد صفحات اصل مقاله: 8

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## خلاصه مقاله:

Today, the use of bread improvers and other bakery ingredients for the production of premium baked wheat has become standard practice worldwide. In this study the effect of part baked and freezing storage with adding datem and ascorbic acid in Barbari bread. Datem and ascorbic acid were added into the Barbari bread formulation at different levels and their effects on the rheological and quality of breads were evaluated. Adding 0.5% datem and 150 ppm ascorbic acid to Barbari bread decreased the firmness of breads and increased the specific volume, porosity and sensory properties during part baked and freezing storage

## کلمات کلیدی:

Ascorbic acid, Barbari bread, Datem, Freezing storage, Part baked

## لینک ثابت مقاله در پایگاه سیویلیکا:

<https://civilica.com/doc/564166>

