

RESERCH REGARDING THE OBTAINING SOURDOUGH BAKERY PRODUCTS ON IAȘI UNIVERSITY OF LIFE SCIENCES BAKERY MISCROSECTION

Otilia Cristina MURARIU¹, Adnana SANDU¹, Oana Mărgărita GHIMPETEANU², Carmen Maria PETCU², Ioan PUIU¹, Florin Daniel LIPȘA¹

e-mail: puiu_ioan@uaiasi.ro

Abstract

Within the University of Life Sciences in 2018, an advanced technological line for bakery products production was established. One of the aims of the research carried out within it was to find alternative solutions for the development of the technology for obtaining Clean Label bakery products within natural levain. The present study aims to describe the technology of obtaining both natural levain and bakery products with this type of levain. Natural levain is represented by a dough obtained from wheat flour, water, sugar, salt dehydrated fruits (plums and apricots) that has been subjected to an acidifying fermentation in a controlled environment. The obtained products consisted of 4 experimental variants, respectively: V1 – white bread with natural levain, V2 – brown bread with natural levain and seeds, V3 – white bread with natural levain, apricots and plums and V4 – white bread with natural levain, cranberries and walnuts. These products were evaluated from qualitative point of view (physical-chemical) and the results showed that this category of Clean Label products can represent a sustainable alternative, with an extended shelf life, with a constant quality, criteria that meet the requirements of rigorous consumers.

Key words: levain, bread, bakery