THE STUDY OF BREAD VOLUME DETERMINATION USING THE PHOTOMETRIC METHOD

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Abstract

The external appearance of the bread is important both for the bread producer and especially for the consumer, it shows that the volume and shape of the bread are the parameters that must be studied with accuracy. Volume changes of bakery products, expansion and contraction occur in the bread making process as a result of transitions and changes that occur over time. The paper aims to determine the volume of three varieties of bread (white bread, black bread, whole meal bread) by the classical (gravimetric) method and the modern photometric method. The results of the determinations show that for white bread a volume difference of 70.34 cm^3 minus is obtained with the classic method, for black bread a volume difference of 151.37 cm^3 minus with the classic method, and for intermediate bread a difference of 122.93 cm^3 in minus with the classic method. From the experimental determinations, a high accuracy is found for the volumes determined by the photometric method compared to the classical method.

Key words: bakery, volume, physical parameters