Effect of sucrose on the mixolab, alveograph charactersitics and breadmaking properties of strong wheat flour

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The effects of the addition of sucrose (1%, 3%, 6%, 15%, 20%), on various rheological characteristics of wheat dough from a strong flour has been studied. Rheological investigation (alveograph, mixolab-the latest
equipment in this line launched on the market in 2005) and laboratory baking test were used for the characterization of flour and dough. In addition to mixolab experiments, dough consistency decreases and the gelling and diastatic activity of a sweetened dough remain the same apart from the gelling and retrogradation temperature, which are lower, which means better product conservation. In addition to alveograph experiments, sucrose decreases elasticity and increases extensibility leading to a more fragil dough. Although these rheological methods are different, they have both elaborated a rheological optimum for an addition of sucrose of 3-6%. As a result of the baking tests, the optimum dose of 3% of the added sucrose has been set.