



Effect of gluten vital on the alveograph charactersitics and bread quality of flour wheat dough with a weaker potential for bread making

CODINĂ Georgiana Gabriela - Universitatea "Stefan cel Mare" Suceava
PÂSLARU V. - Enzymes & Derivates Co., "Cantacuzino Pascanu" Hall, Costisa Neamt

It is a known fact nowadays that in the process of breadmaking, the glutenic proteins have a very important role in all the phases that take place in the procees of dough development that is given specific rheological properties. In order to increase the quantity of gluten in the dough, vital gluten is added in different doses according to its composition and flour quality. This experimantal study shows the research that have been carried out regarding the way in which different quantities of vital gluten (1%, 2%, 3%, 4%, 5%) added in the dough obtained from a poor quality flour influence the rheological properties of the dough and the quality of the finite product. The rheological experiments have been carried out through baking samples. From the alveographic point of view, the effect of vital gluten addition is reflected in the increase of dough resistance (P), a decrease of extensibility index (G) and an increase of the energy absorbed by the dough while stretching it. The results of baking tests have shown an increase of the volume, elasticity and porosity of bread up to an added dose of 3%, followed by a slight decrease due to the increase of the added dose of vital gluten.