



Research on influence ecological storage of wheat at low temperatures on the flour starch content

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Cereal storage by cooling is a ecological method of preserving their quality. The paper focuses on the influence of low temperatures and the storage duration of the wheat of the Dropia type on the starch content of the flour resulting from grinding. The wheat samples were stored at temperatures of 5, 10 și 20 °C for de 3, 6 ,9 and12 months. After storage at these temperatures, the samples were brought to the same humidity of 14,5 %, kept to rest for the same period, and milled with Bühler lab mill. The experiment shows that storage at a temperature recommended by the method of cool preservation, i.e. 10oC, preserving the bread making qualities of wheat.