



Research on influence ecological storage of wheat at low temperatures on starch gelatinization properties of flour

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The paper analyses the influence of low temperatures and the storage duration of the wheat upon the starch gelatinization. The raw material used in experiments was Dropia wheat. The wheat samples were stored at temperatures of 5, 10 and 20° C, for 3, 6, 9 and 12 months. After being stored at that temperatures, samples have been subjected to the same humidity of 14.5% kept for the same period of time at rest and ground with the Bühler laboratory mill. The starch gelatinization under the influence of alpha amylases is highlighted by means of a specific index called falling number. The differences between the values of the falling number corresponding to the temperature of 10° C, recommended by the preserving method through chilling, to different periods of storage, is situated in the limits known from the specific literature.