RHEOLOGICAL EFFECTS OF SOME NATURAL FIBERS
USED IN BREADMAKING

— research paper —

Mihai OGNEAN¹, Claudia-Felicia OGNEAN, Neli DARIE

“Lucian Blaga” University from Sibiu, Faculty of Agricultural Sciences,
Food Industry and Environmental Protection, Sibiu, Romania,

Abstract: The use of fibers in bread recipe will modify the doughs rheology. Fibers from
wheat, oat, potato, apple (Vitacel product) and pea (Cosucra) are used. The fibers addition
will increase the hydration capacity and dough development time. Pea and apple fibers use
lead to doughs similar to control doughs while wheat, oat and potato fibers severally affect
dough rheology, Increase stability and decrease the softening of doughs.

KEYWORDS: wheat flour, dough, rheology, supplementation pea, apple, wheat, potato,
  oat, fibers

¹ Corresponding author. Mailing address: University “Lucian Blaga” of Sibiu, Faculty of
Agricultural Sciences, Food Industry and Environmental Protection, Str. I. Rațiu 7-9,
550012 Sibiu, Romania. Phone: 0040/269/211338. Fax: 0040269212558. E-mail address:
mihai.ognean@ulbsibiu.ro

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