

TECHNOLOGICAL EFFECTS OF SOME XYLANOLYTIC PREPARATION ON WHITE FLOUR

— research paper —

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Abstract: arabinoxylans (AX) play an important role in breadmaking and the use of xylanases to convert water unextractable arabinoxylans (WUAX) in water extractable arabinoxylans (WEAX) are an usual practice. The xylanases could increase or reduce the viscosity of extract prepared from flour and could Solubilise a larger or smaller quantity of AX, depending on their sources. A strong positive correlation is established between the viscosity of flour extracts and breads volume. When the viscosity decreases the breads specific volume was are low. Positive correlation were established between the H / D ratio and crumb porosity (R^2 0.8929 and respectively 1) on a hand and the increases of AX content in flour extracts. When the AX content in flour extracts is high the crumb porosity is better.

KEYWORDS: bread, arabinoxylans, xylanases, viscosity, flour extracts

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