ADDITIONS FOR CORRECTING THE TECHNOLOGICAL PROPERTIES OF FLOUR AND FOR IMPROVING THE NUTRITIVE VALUE OF BREAD

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Abstract: The producers’ attention is channeled towards ensuring the high and constant quality of the bread production. The sum of requirements such as: inoculation, energy value, organoleptic and physicochemical proprieties, and the appearance is translated by one word, and that is quality. There are many factors responsible for achieving the proper quality value of the bread. Among these factors, one may include, first of all, the quality of the raw material, the equipment used and the human factor. The classic technology of bread fabrication is based on the biological proprieties of the wheat and the technological characteristics of the flour. For improving the flaws of the bread, the dough is enriched with biogenic substances, reducing or oxidizing substances, or substances for increasing the dough acidity. Making these additions efficient is done by adding the multienzymatic systems. For increasing the nutritive value of the bread, the dough is strengthened with micronutrients, proteins from different sources or other additions belonging to the vegetal reign, such as soy flour and alimentary fibres.

Keywords: dough, enzymes, reducing substances, soy less oxidizing substances, alimentary fibres, organic acids, multienzymatic systems.

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