

WHEAT BETA-AMYLASES

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Abstract: The beta-amylases are very important in food production for their vital role in releasing easily fermentable sugars from cereal grain starch. This sugar (maltose) is fermented by yeast with alcohol and gas releasing in brewing and breadmaking. The wheat beta-amylase is important especially in breadmaking to maintain a constant gas production. The beta-amylase is also effective in reducing bread firming even if very high levels of supplementation does not completely stop the bread-firming process.

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