

INFLUENCE OF CORN AND POTATO STARCH ON THE GINGERBREAD CHARACTERISTICS

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Abstract: In order to determine the changes induced by the replacement of wheat flour with starch and the maximum allowable limit of starch addition to gingerbread dough, a study on dough consistency, water content in the final product and sensory properties was realised. Two starch types (corn and potato starch) and three concentrations (5, 10 and 15%) were analysed. The results showed that the replacement of wheat flour with starch modifies the dough consistency, the modification being dependent on the starch type and concentration. The water content in the final product increases with the increase of starch percent. Water loss decreases at the addition of both starch types with the increase of starch content, improving the shelf-life of gingerbread. Sensory properties changes at the addition of starch, colour and porosity being improved, whereas brittleness and general aspect are reduced. For obtaining of gingerbreads with sensory characteristics similar with the traditional product but with improved shelf-life, the replacement of wheat flour with 5% to 10% potato starch or 5% corn starch is recommended.

Keywords: corn starch, potato starch, ginger bread, consistency, quality.

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Acta Universitatis Cibiniensis Series E: FOOD TECHNOLOGY

Vol. IX (2005), no.1, p. 27-35