COMPARATIVE EFFECTS OF THE INFLUENCE OF LIPASE, LIPOXYGENASE AND PROVAFLOR ON THE RHEOLOGICAL CHARACTERISTICS OF FLOUR

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Abstract: Lipase acts on the dough rheological properties by oxdising it, in the sense of its oxidation. This additive can be used for the correction of flour with medium defects. The use of enzymatic soy flour at the supplementation of 650 type flour determines a peroxidation effect that is more pronounced than the action of lipase, as well as an economical advantage.

Keywords: lipase, glicerydes, additive action, oxidant, soy flour, lipoxigenase, provaflor.

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Acta Universitatis Cibiniensis Series E: FOOD TECHNOLOGY
Vol. IX (2005), no.2, p. 11-20