INFLUENCE OF ENZYMES AS AMYLASE, HEMYCELLULARE AND XYLANASE ON THE RHEOLOGICAL CHARACTERISTICS OF TYPE 650 WHEAT FLOUR

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Abstract: The effect of enzymes differs depending on the characteristics of flour and that is why they should be known very well, their effects in dough and in bread. In this paper, some combinations of enzymes $\alpha$ – amylase, xylanase, hemycellulase and ascorbic acid are tested and the rheological properties using alveograms are analysed. The results show that the use of hemicellulases in combination with $\alpha$ – amylase has beneficial synergy effects, improving the rheological characteristics of dough that for their separate utilization. The substitution of hemicellulase with xylanase in a certain proportion has the same effect on the rheological characteristics of dough.

Keywords: $\alpha$ – amylase, hemicellulase, xylanase, ascorbic acid, synergy effects, alveogram

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