

STUDY REGARDING THE POSSIBILITIES TO OBTAIN NON-YEAST BREAD

— research paper —

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Abstract: The aim of this study was to evaluate the possibility to obtain bread using kephir-like leavening agent. We use the straight method for making bread. Kephir was selected for its rich chemical composition in Lactobacillus, so we could adapt a bread making method with MLC. Three samples were analysed: P1 - bread with flour, yeast, water and salt; P2 - bread with flour, yeast, kephir, water and salt; P3 - bread with flour, kephir, water and salt. The samples were examined from sensorial, physico-chemical and technological point of view. The conclusions are that in order to obtain a competitive foodstuff it will be necessary to exchange the straight bread making technology with indirect methods.

Keywords: kephir, straight method, bread making

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