

TECHNOLOGICAL ASPECTS OF FLOUR ENRICHMENT WITH IRON

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Abstract: At the international level there is a tendency of enriching food products with various nutritive factors in the food's population. There is a shortage of iron and introducing it in the bakery products proves to be a good method of fighting against its shortage. The high level of iron alters significantly the products sensory features. Iron as a ferrous sulphate does not alter the rheological features of dough. At very high levels of ferrous sulphate it has low effects as a reducing agent.

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