

BIOTECHNOLOGICAL METHODS AND MODERN TECHNIQUES OF ENSURING THE BREAD QUALITY

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Abstract: Speculating the synergy of the relationships between the different microorganisms which assure the dough fermentation led to using different combinations of yeasts of superior and inferior fermentation and lactic bacteria. The technical equipment, the quality of the raw material are elements vital to the quality of the bread. Modern techniques are being used, which, at an industrial level, have good results, such as intensive kneading, using cold and modern methods of baking the dough. The bread making tradition together with modern technology is considered to be the complete solution for a prosperous business.

Keywords: intensive kneading dough, refrigerated dough, frozen dough, yeasts, lactic bacteria, baking

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