

Conference Abstract

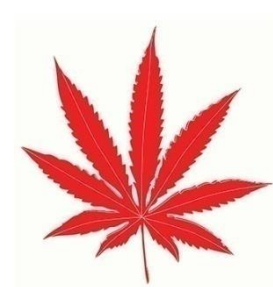
http://dx.doi.org/10.21065/AdvFoodNutriSci.4.37

9th Pak Pharma Healthcare Expo

1ST Pakistan Food –Nutrition International Summit 2019

Monday –Thursday, July 10-11, 2019

Pak-China Friendship Centre, Garden Avenue, Islamabad, Pakistan.



Conference Abstract

EFFECT OF PROTEASES ON FUNCTIONAL PROPERTIES OF WHEAT FLOUR HAVING EXTRACTION RATES 50% AND 30%

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Ethics approval and consent to participate: No ethical approval needed for this research work.

Consent for publication: Author is agreed to submit this abstract for publication in this research journal.

Availability of data and materials: The information and data collected and/ or incorporated in this study is included in this manuscript.

Keywords: Zeleny, Neutrase, Biscuits, SRC,SDC

ABSTRACT

Neutrase and shapiet biscuits are normally used in bakery products for improving the dough rheology and improving the flour characteristics by forming the small peptide linkage from breaking the chain of large peptide bond present among flour protein. The aim of present study was to determine the effect of commercial bakery proteases with different concentration on flour characteristics having extraction rate 50% and 30% and its effect on the dough behavior. To investigate these observations different tests were performed on laboratory scale. i.e SRC, Zeleny , SDS and AWRC. Flour supplemented with proteases concentration i.e,0.01mg/100g flour, 0.05mg/100g flour, 0.1mg/100g flour and compares it with control. The results revealed that WRC and AWRC increased with increasing concentration of Shapiet biscuit while it decreased with increasing concentration of Neutrase whereas in case of SDS and Zeleny the observations lead to decrease in value of SDS and Zeleny with use of both enzymes. Analyzed the incorporated flour with increasing conc. Of both proteases also gave higher values in Lactic acid and sodium bicarbonate value while sucrose increased in terms of Neutrase and vice versa in shapiet biscuit.

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Citation:

Anum L. Effect of Proteases on Functional Properties of Wheat Flour Having Extraction Rates 50% And 30%. Adv Food Nutr Sci. Vol. 4. 2019.p.37-38

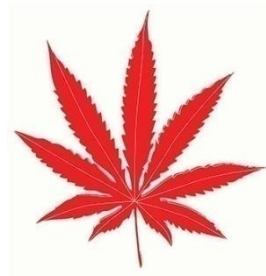
Funding:

The authors received no direct funding for this research.

Competing Interests:

The authors declare no competing interests

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The abstract appearing is approved to present in 9th Pak Pharma Healthcare Expo | 1ST Pakistan Food –Nutrition International Summit 2019, July 10-11, 2019 at Pak-China Friendship Centre, Islamabad, Pakistan. The submissions were selected and processed by the Organizing Committee to be presented in oral or poster session, and were subject to review by the Program Committee.