

Conference Abstract

COMPREHENSIVE IDENTIFICATION AND EVALUATION OF SELECTED WHEAT CULTIVARS FOR THEIR RELATIONSHIP TO PAN BREAD QUALITY

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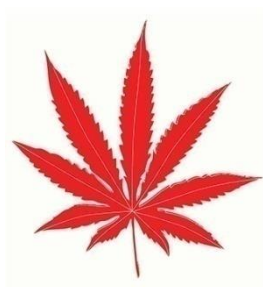
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ABSTRACT

In current study different cultivars of wheat was evaluated to select the best variety among them for bread making. Six Cultivars of wheat NARC 2009, NARC 2011, Pakistan 2013, Zincol 2016, Borlaug 2016, and Galaxy 2013 were selected for assessment of pan bread quality. The final result reveals that the cultivars have significant variation on the basis of their physical and chemical parameters after evaluation. Only the specific cultivars Borlaug 2016, Zincol 2016, and PAK 2013 have high value of protein, wet and dry gluten, low alpha amylase activity and also best in rheological studies. After all, on the basis of physical and chemical parameters and sensory evaluation result the panel recommended that Borlaug 2016 is the best variety among the other varieties of wheat for pan bread preparation. In this research we conclude that the significant variations among wheat cultivars grown in Pakistan were found. This study conclude that the cultivars are significantly varies different

on the basis of their physical, chemical and rheological studies. Therefore, this study is very useful for millers and bakers for the selection of best cultivar for their use.



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