THE STUDY OF THE INFLUENCE OF FROZEN STORAGE ON THE PREBAKED BREAD QUALITY

Drd.ing.Chelbea Cristina Ştefania & prof.dr.ing. I.Tofan

Grup Școlar de Industrie Alimentară-Fetești, str.Sirenei, nr. 48, jud.Ialomița,
cristina_chelbea@yahoo.com

Key words: prebaked bread, freezing , storage , quality.

SUMMARY

1.Introduction
This study intended to follow the influence of prebaked bread frozen storage on bread quality, compared with control bread quality. Prebaked bread is the bread obtained by partial baking, freezing, freezing storage, defreezing and final baking. The control bread is obtained by classical method.

2.Materials and methods
2.1.Test ingredients and dough rheological properties
2.2.Preparation of prebaked bread and control bread samples

The method implies the dough preparation by indirect method, division, moulding, final fermentation, prebaking, freezing , storing at different periods of time, defreezing and final baking (for prebaked bread)

3.Results and discussion
After different periods of time(7,14,28,42 days), samples are defrozed and final baked and analysed physico-chemically. There have been determined the quality indicators: volume, porosity, elasticity, moisture. The obtain values were compared to the control sample quality indicators (classicly baked bread, analyzed after 2 hours from baking). The experiments were made for the prebaked bread weighting 0.250kg/product, obtain in accordance with the same recipe of manufacturing. The physico-chemical indicators values of the prebaked bread and of the control bread have been compared (after 7,14,28,42 days of frozen storage for prebaked bread).

4.Conclusions
- the prebaked bread had the physico-chemical indicators over the admitted limit
- the decreasing of the volume, porosity, elasticity and the increasing of the moisture at the prebaked samples, during the frozen storage, comparatively to the control sample, can be attributed to the flour quality indicators, or the changed occured at freezing, defreezing and final baking.
- the prebaked bread moisture was the most affected during the frozen storage.

5.References