THE STUDY OF THE INFLUENCE OF DEFROZEN METHOD ON THE PREBAKED BREAD QUALITY

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SUMMARY

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

3. Results and discussion
After frozen storage, the prebaked samples were defrozed by a slowly regime (constant atmosphere) and a quickly regime (microwave). There have been determined the quality indicators: volume, porosity, elasticity, moisture, for prebaked sample. 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 (for both defrost methods for prebaked bread).

4. Conclusions
- the control sample elasticity, volume and porosity values were higher, than the prebaked sample, in every studied case;
- the increasing of the moisture at the prebaked samples, compared with control bread, was higher at slowly defrozed method than quickly defrozen method.
- in this case, we can say that the defrost method has a significant influences to prebaked bread moisture.

5. References
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