BIOCHEMICAL STUDIES ON PREPARATION & EVALUATION OF SOME WHEAT PROTEIN CONCENTRATES

By

Hussein Kassem Hussein Ashour

B.Sc. (Agric. Biochemistry) Agric., Faculty, Ain Shams Univ. (1967)

M.Sc. (Food Technology) Agric., Faculty Al-Azhar Univ. (1967

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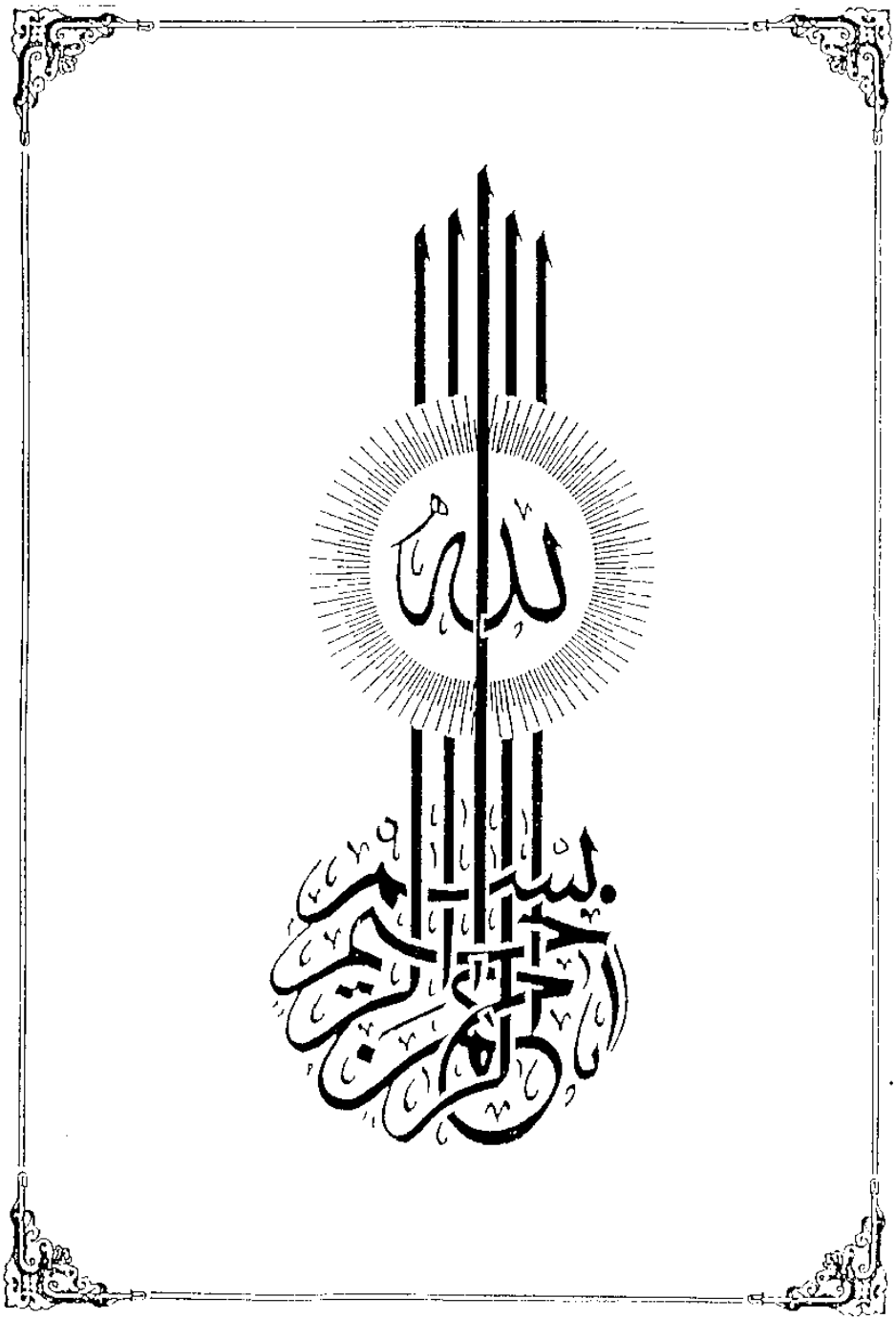

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By

HUSSIEN KASSEM HUSSIEN ASHOUR

B.Sc (Agric. Biochemistry) faculty of Agriculture

Ain Shams Univ. (1967)

M.Sc. Food Science & Technology 1978.

El Azahar Univ.

Approved by:

Prof. S. El Sherif

Prof. Z. A. El Hadidy

Prof. A. A. Hussein

Committee in Charge.

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Ain Shams University

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INTRODUCTION

The bread is the main source of energy in the diet in Egypt, where it represents the source of about 70 percent of total energy obtained dialy. So, the Egyptian government do their best to subsidize the loaf of bread in order to fix its price.

It is very important economic roll, to minimize the lost of consumption in bread, and it essentialy depends on improving the quality of bread. Although the plant breeders are working hard to select varieties with good agronomic traits, however a wheat variety with good agronomic traits may yield less acceptable flour than does a wheat with undesirable agronomic traits.

The protein displacement by means of pin-milling and air classification, is the most important recent development in wheat milling, since it makes it possible to obtain from a given ordinary wheat, flour which differ markedly in protein content and according suit different purpose. Also the pin-milling and air classification technique have been used to help the miller to produce special blends of flour adequate for speicial end-product.

Both protein quantity and quality are considered to be the primary factor in measuring the potential of a flour in relation to its end-use. The quantitave expression of crude protein is related to total orgnic nitrogen in the flour, whereas quality evaluation relate specifically to physochemical characteristics of the gluten forming component.