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**BIOCHEMICAL STUDIES ON
PREPARATION & EVALUATION OF SOME
WHEAT PROTEIN CONCENTRATES**

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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 daily. 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 essentially 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 special 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 quantitative expression of crude protein is related to total organic nitrogen in the flour, whereas quality evaluation relate specifically to physicochemical characteristics of the gluten forming component.

