



شبكة المعلومات الجامعية

بسم الله الرحمن الرحيم



شبكة المعلومات الجامعية
@ ASUNET



شبكة المعلومات الجامعية التوثيق الالكتروني والميكروفيلم



شبكة المعلومات الجامعية

جامعة عين شمس

التوثيق الالكتروني والميكرو فيلم

قسم

نقسم بالله العظيم أن المادة التي تم توثيقها وتسجيلها
علي هذه الأفلام قد أعدت دون أية تغيرات



يجب أن

تحفظ هذه الأفلام بعيدا عن الغبار

في درجة حرارة من ١٥-٢٥ مئوية ورطوبة نسبية من ٢٠-٤٠%

To be Kept away from Dust in Dry Cool place of
15-25- c and relative humidity 20-40%

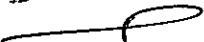
بعض الوثائق الأصلية تالفة

بالرسالة صفحات لم ترد بالاصل

EFFECT OF WHEAT FLOUR ENRICHMENT ON ITS CHARACTERISTICS AND ON SOME BAKING QUALITIES

BY
NADIA ALY MOHAMED ALY

B.Sc.(Food Science and Technology), Ain Shams University, 1989

B5715


A thesis submitted in partial fulfillment
of
the requirements for the degree of

MASTER OF SCIENCE

in

**Agricultural Science
(Food Science and Technology)**

**Department of Food Science
Faculty of Agriculture
Ain Shams University**

2000

Approval sheet

**EFFECT OF WHEAT FLOUR ENRICHMENT
ON ITS CHARACTERISTICS AND ON
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BY

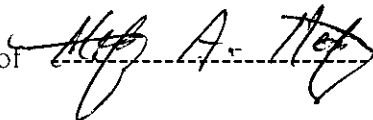
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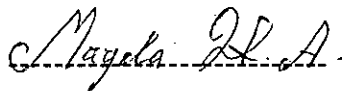
Dr.Hamza A. Hamza

Milling and Baking consultant of
U.S. Wheat Associates.



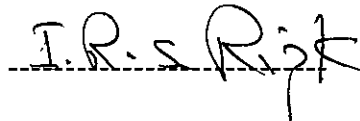
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ABSTRACT

Nadia Aly Mohamed Aly, Effect of wheat flour enrichment on its characteristics and on some baking qualities. Unpublished Master of Science Thesis, Department of Food Science, Faculty of Agriculture, Ain Shams Universtiy, 2000.

In order to give better understanding of the role of some additives in baking, the objectives of this study were as follows:

To find out the effect of blending wheat flour with triticale flour and with germ on the rheological properties of dough.

Studying the changes in rheological properties by using oxidizing agents and mixing between wheat germ and these oxidants.

Effect of adding wheat germ to wheat flour at different concentrations on breadmaking performance.

To investigate the effects of adding different concentration of various emulsifiers on several breadmaking parameters and characteristics.

To study the feasibility of using triticale as a substitute for wheat in the industry of balady bread production.

Studying the improving keeping quality (staling rate) of bread by adding different concentrations of various emulsifiers and oxidizing agents.

Interaction effect of wheat germ and soy protein concentrate on rheological properties of dough and bread quality.

Key words: Breadmaking - Wheat germ - Rheological properties - Triticale flour - Wheat flour - Emulsifiers - DATEM - Oxidizing agents - Soy protein.

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