



شبكة المعلومات الجامعية





شبكة المعلومات الجامعية

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التوثيق الالكتروني والميكرو فيلم

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شبكة المعلومات الجامعية التوثيق الالكتروني والميكروفيلم

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ABSTRACT

According to the limited area of cultivated land and the rapid increase in population in Egypt, and consequently the increase in the consumption of wheat and bread, the government do a great effort to overcome this problem. It is known that wheat flour is considered the main raw material in breadmaking and hence other cereal such as corn, sorghum, barley and tritical are tried to substitute part of wheat flour.

Therefore, the present work was designed to study the substitution of part of wheat flour by using some varieties of corn (Giza₁₃ and H₁₀) and sorghum (Giza₁₁₃ and Dorado). Moreover the effect of such addition on dough blends and bread characteristics was studied.

The obtained results could be summarized as follow:

The used raw materials i.e wheat flour, corn and sorghum meals were chemically analyzed. Results show that wheat flour had the highest content of protein (14%) and the lowest values of fat (1.56%) crude fiber (1.80%) and ash (0.82%) compared to corn and sorghum meal.

Corn meal varieties i.e G₁₃ and H₁₀ were found to contain 9.50 and 9.10% for protein, 76.00 and 76.80% for carbohydrates, 4.50 and 4.20% for fats and 1.20 and 0.50% for tannin, respectively. Sorghum varieties i.e Dorado and G₁₁₃ contain 12.50 and 12.88% protein, 69.21 and 59.51% carbohydrates, 3.40 and 3.50% fats and 2.20 and 0.80% tannin, respectively. In addition corn meal varieties were found to contain higher amount of carotene being 16.97 and 11.78 p.p.m). For G₁₃ and H₁₀, respectively compared to wheat flour. Meanwhile sorghum meal variety (Dorado) contained the highest amount of

Concerning the protein fractions of flour blends, results showed that wheat flour protein contained water soluble protein, salt soluble protein, alcohol soluble protein and alkali soluble protein, by 15.55, 7.84, 31.84 and 44.78%, respectively.

When wheat flour was mixed with corn meal (G₁₃ or H₁₀) at different levels i.e 5, 10, 15 and 20% the studied protein fractions values were changed.

S. M. L.

I

CONTENTS

	Page
1- INTRODUCTION	1
2- AIM OF INVESTIGATION	4
3- REVIEW OF LITERATURE	6
3.1. Chemical composition of materials	6
3.1.1. wheat	6
3.1.2. corn	7
3.1.3. sorghum	9
3.2. Antinutritional factors in cereals and legumes	10
3.2.1. Phytic acid	11
3.2.2. Tannins in sorghum grains	13
3.3. Chemical composition of the composite flours	15
3.4. The rheological characteristics of wheat flour dough and Composite flour dough	17
3.4.1 Rheological characteristics of wheat flour dough	17
3.4.2 Rheological characteristics of composite flour dough	20
3.5. Gas production	22
3.6. Falling Number	23
3.7. Production of tortillas bread	24
3.7.1. Cooking of corn and sorghum grains	24
3.8. Organoleptic characteristics of balady bread loaves	26
3.9 Shelf life and staling of bread	28
3.10 Shelf life and staling of tortillas	30
4- MATERIALS AND METHODS	
4.1. Materials	33
4.2. Methods	33
preparation of samples	33
4.2.1. Wheat grains	33
4.2.2. Corn and sorghum grain	33
4.2.3. Cooking of corn and sorghum grains	33
4.2.4. Breadmaking	34
4.2.5. Wheat flour blends	34
4.2.6. Rheological properties of dough formulas	36
4.2.6.1. Farinogram parameters	36
4.2.6.2. Extensogram parameters	36
4.2.6.3. Visco/amylogram test	36
4.2.6.4. Falling No.of wheat flour formulas	37
4.2.6.5. Determination of dough Gassing power	37
4.3. Chemical analysis	37
4.3.1. determination of minerals	38
4.3.2. Fractionation of protein	38
4.3.2.1. Salt soluble fraction	39

II

4.3.2.2. Alcohol soluble fraction	39
4.3.2.3. Sodium hydroxide fraction	39
4.4. Determination of antinutritional factor	39
4.4.1. Tannins	39
4.4.2. Phytic acid.....	40
4.4.2.1 Extraction of phytate	40
4.4.2.2 Determination of extracted phytate	40
4.5. Phytase activity	41
4.5.1. Extraction of phytate	41
4.5.2. Determination of phytase activity	41
4.6. Available Iron.....	42
4.6.1. Extraction	42
4.6.2. Ferrous iron determination	42
4.7. Determination of protein digestibility {in vitro}.....	43
4.8. Staling of balady bread loaves	44
4.9. Sensory evaluation of bread loaves	45
4.10. Statistical analysis	45
5. RESULTS AND DISCUSSION	
5.1. Chemical composition of wheat flour, corn and sorghum grains.....	46
5.2. Chemical composition of wheat flour blends	48
5.3. Protein fractions of wheat flour and wheat flour blends	50
5.4. Minerals in wheat flour and wheat flour blends	53
5.5. Starch and sugars of wheat flour and wheat flour blends	55
5.6. Changes in total carbohydrates and protein of wheat flour dough and wheat flour-dough blend during fermentation	57
5.7. Antinutritional factors in wheat flour dough and wheat flour dough blends.....	62
5.7.1. Tannin content	62
5.7.2. Phytic acid and phytase activity	64
5.8. The available iron in fermented dough and blends	65
5.9. Rheological properties of wheat flour dough blends	65
5.9.1. Farinogram parameters	66
5.9.2. Extensogram parameters	73
5.9.3. Visco/amylogram parameters	79
5.9.4. Gas production	87
5.9.5. Falling number.....	90
5.10. Protein digestibility of wheat flour and wheat flour blends.....	92
5.11. Evaluation of balady bread	94
5.11.1 Freshness of balady bread loaves	95
5.11.2. Moisture content of bread loaves.....	95
5.11.1.1. Alkaline water retention capacity (AWRC) of balady bread samples	100

III

5.11.1.2. Alkaline water retention capacity (AWRC) of balady bread loaves as affected by using cooked corn or sorghum grains "masa"	102
5.12. Effect of storage period after baking on the Organoleptic Characteristics of balady bread loaves...	104
5.12.1. As affected by added corn variety and storage period after baking	105
5.12.2. As affected by storage period after baking	107
5.12.3. As affected by added corn level and the storage period after baking	107
5.12.4. As affected by the corn treatment and storage period after baking	110
5.12.5. As affected by corn and sorghum treatment levels of addition and the storage period after baking	112
5.13. Organoleptic evaluation of balady bread loaves.....	115
5.13.1 Organoleptic characteristics of balady bread loaves as affected by variety and the level of addition	115
5.13.2. Organoleptic characteristics of balady bread loaves as affected by variety and treatment	120
5.13.3. Organoleptic characteristics of balady bread loaves as affected by corn treatment and levels of addition	120
5.13.4. Organoleptic characteristics of balady bread loaves as affected by corn variety, level of addition and treatment	130
6. SUMMARY	135
7- REFERENCES	145
ARABIC SUMMARY	

List of Tables

Contents	Page
Table (1): Chemical composition of wheat flour (82% extraction rate), corn and sorghum meals.	47
Table (2): Chemical composition of wheat flour and blends.	49
Table (3): Protein fraction of wheat flour (82% extraction rate) and blends.	51
Table (4): Minerals content of wheat flour (82% extraction rate) and blends.	54
Table (5): Starch, total soluble sugars, reducing and non reducing sugars of wheat flour (82% extraction rate) and blends.	56
Table (6): Moisture content of wheat flour dough and blends during the fermentation periods.	58
Table (7): Carbohydrates of wheat flour dough and blends during the fermentation periods.	59
Table (8): The protein content of wheat flour dough and blends during the fermentation periods.	61
Table (9): Antinutritional factor, available iron and phytase activity of dough blends before and after fermentation period.	63
Table (10): Farinograph parameters of wheat flour (82% extraction rate) and blends.	67
Table (11): Extensograph parameters of wheat flour (82% extraction rate) and blends.	74
Table (12): Visco/amylograph parameters of wheat flour (82% extraction rate) and blends.	80

Table (13): Gassograph reactions for wheat flour (82% extraction rate) and dough blends.	88
Table (14): The reduction percent in gas retention of wheat flour dough (82% extraction rate) and dough blends.	89
Table (15): Falling number and liquefaction no. of wheat flour (82% extraction rate) and dough blends.	91
Table (16): Effect of blends on protein digestibility.	93
Table (17) Moisture content of balady bread loaves made from uncooked corn or sorghum and wheat flour.	96
Table (18) Moisture content of balady bread loaves made from cooked corn or sorghum grains "masa" and wheat flour.	98
Table (19): The reduction in freshness of balady bread loaves produced from wheat flour dough and different blends.	101
Table (20): The reduction in freshness of balady bread loaves made from wheat flour dough and cooked corn and sorghum grains.	103
Table (21): Mean values of oranoleptic characteristics of balady bread loaves as affected by corn and sorghum varieties and storage periods.	106
Table (22) : The average mean values of the organoleptic characteristics (for all varieties and levels of addition) as affected by storage period after baking .	108

Table (23) : Mean values of the organoleptic characteristics of balady bread loaves as affected by the level of addition and the storage periods.	109
Table (24) : Mean values of the organoleptic characteristics of balady bread loaves as affected by cooking treatment and the storage periods .	111
Table (25) : Mean values of the organoleptic characteristics of balady bread loaves as affected by treatment , levels of addition and the storage periods.	113
Table (25) : Continue	114
Table (26) Mean values of balady bread characteristics as affected by addition of corn or sorghum meals.	116
Table (27) The average mean values (for all varieties) for the organoleptic characteristics of balady bread loaves as affected by levels of addition .	118
Table (28): The average mean values (at all levels of addition) for the organoleptic characteristics of balady bread loaves as affected by addition of corn or sorghum meals .	119
Table (29): Mean values of the organoleptic characteristics of balady bread loaves as affected by the variety and treatment of corn or sorghum grains .	129

Table (30): Mean values of the organoleptic characteristics of balady bread loaves as affected by corn treatment oan the levels of addition.	131
Table (31): Mean values of the organoleptic characteristics of balady bread loaves as affected by varieties , cooking treatment and the levels of addition .	132
Table (32): The average mean values (at all varieties and levels of addition) Of the organoleptic characteristics of balady bread loaves as affected by treatment .	133

List of Figures

Content	Page
Figs.1, 2, 3, 4 and 5 : The farinograms of wheat flour dough and blends with corn "G ₁₃ " variety at the levels 5, 10, 15 and 20%, respectively.	69
Figs.6, 7, 8 and 9 : The farinograms of wheat flour dough and blends with corn "H _{F10} " variety at the levels 5, 10, 15 and 20%, respectively.	70
Figs.10, 11, 12 and 13 : The farinograms of wheat flour dough and blends with sorghum "Dorado" variety at the levels 5, 10, 15 and 20%, respectively.	71
Figs.14, 15, 16 and 17 : The farinograms of wheat flour dough and blends with sorghum "G ₁₁₃ " variety at the levels 5, 10, 15 and 20%, respectively.	72
Figs.18, 19, 20 21 and 22: The extensograms of wheat flour dough and blends with corn "G ₁₃ " variety at the levels 5, 10, 15 and 20%, respectively.	75
Figs.23, 24, 25, and 26: The extensograms of wheat flour dough and blends with corn "G _{F10} " variety at the levels 5, 10, 15 and 20%, respectively.	76
Figs. 27, 28, 29 and 30: The extensograms of wheat flour dough and blends with sorghum "Dorado" variety at the levels 5, 10, 15 and 20%, respectively.	77
Figs. 31, 32, 33 and 34: The extensograms of wheat flour dough and blends with sorghum "G ₁₁₃ " variety at the Levels 5, 10, 15 and 20%, respectively.	78

Figs 35, 36, 37, 38 and 39 : The amylograms of wheat flour dough and blends with corn " G ₁₃ " variety at the levels 5, 10, 15 and 20 % , respectively .	82
Figs . Control , 40, 41, 42 and 43 : The amylograms of wheat Flour dough and blends with corn H _{F10} " variety at the levels 5, 10, 15 and 20 % respectively .	83
Figs . Control , 44, 45, 46 and 47 : The amylograms of wheat flour dough and blends with sorghum "Dorado " variety at the levels 5, 10, 15 and 20%, respectively	84
Figs. Control , 48, 49, 50 and 51 : The amylograms of wheat Flour dough and blends with Sorghum "G ₁₁₃ " variety at the levels 5, 10, 15 and 20 % respectively	85
Fig (52): Balady bread produced from corn or sorghum "masa" at 5% level.	121
Fig (53): Balady bread produced from corn or sorghum "masa" at 10% level.	122
Fig (54): Balady bread produced from corn or sorghum "masa" at 15% level.	123
Fig (55): Balady bread produced from corn or sorghum "masa" at 20% level.	124
Fig (56): Balady bread produced from corn or sorghum meal at 5% level.	125
Fig (57): Balady bread produced from corn or sorghum meal at 10% level.	126
Fig (58): Balady bread produced from corn or sorghum meal at 15% level.	127
Fig (59): Balady bread produced from corn or sorghum meal at 20% level.	128