Determination of Bread Characteristics of Some Local and Imported Bread Wheat Samples of Turkey
Sinem TURK ASLAN1, Hülya GÜL2

1 Tavas Vocational School, Pamukkale University, Turkey
2 Department of Food Engineering, Süleyman Demirel University, Turkey

As bread, which is one of the oldest nutrition sources, has a neutral flavor in nature, it is among our irreplaceable foods. Quality bread production is directly related to the use of high quality raw material. Through the study it was aimed to reveal the qualification characteristics of flour types that are obtained through local (Cumhuriyet75, Tosunbey, Izmir85, Panda, Bezostaja, Esperya, Negev, Adana99, Flamura, Toros) and imported (Kazakstani and Russian) wheat samples so as to produce wheat flour for bread by flour factories in Lakes Region (Isparta, Burdur and Afyonkarahisar provinces of Turkey). As Bezostaja had the lowest dough yield, Bezostoja, Falamura and Tosunbey displayed higher values regarding bread yield. In addition to dough yield, Cumhuriyet75 has also the lowest rate of bread yield. As Kazakstani has the highest specific volume with 3.24, no significant difference was found among other flour types. In proportion with volume, wide-length and height parameters of bread that was produced by Kazakstani type was found to be high even though they were limited. Regarding texture analysis values that were measured in texture analysis device as Cumhuriyet75 with (4976.83 g) has been the hardest bread, it was followed by Izmir 85 with (3627.70 g). No statistical significance was found among firmness degree of other bread types. No change was recorded in the measurements that were carried out on the second and third days. As Cumhuriyet was found to have the lowest cohesiveness, resilience (0.67 and 0.28) and the highest gumminess and chewiness (3335.78 ve 3170.79), no significance was found in the remaining types. In consequence of colour measurement L in bread crust was between 52.46 (Adana99) and 66.15 (Tosunbey); a was between 5.22 (Izmir85) and 10.51 (Adana99); b was 14.93 (Toros) and 18.97 (Cumhuriyet); in crumb L was between 65.09 (Panda) and 69.43 (Kazakstani); a was between -1.13 (Toros) and -0.10 (Panda); b was between 8.38 (Panda) and 11.15 (Toros). In conclusion bread that was produced by local wheat, particularly by Bezostaja and Toros types as an alternative to imported ones, produced better results. Hence, we have come to the inference that local wheat should be promoted rather than the imported ones.

Keywords:
Wheat, bread, quality, loaf volume, texture