TECHNOLOGIES OF WHEAT BREAD WITH THE USE OF OAT AND MAIZE GERM PRODUCTS

G. Stepankova

The manufacture of wheat bread with the use of oat germ extraction cake and maize germ is improved. It is cleared up that the additives under research are to be added into the dough in quantity 10...20% from the total mass of flour for the provision of high level of organoleptic, physical and chemical quality parameters. The peculiarity of using additives in the technology of wheat bread is their introduction at the stage of doughing. High water-absorbing ability of oilcake predetermines the growth of the calculated humidity of wheat dough. Introduction of oat germ extraction cake and oilcake of maize germ results in the intensification of biochemical and microbiological processes in the dough that allows reducing the duration of its ripening 10...30 minutes. The assortment of bread with the investigated additives is elaborated. The quantities of nutritive and biologically active substances are calculated for the elaborated bakery products. It is found that introduction of oat germ extraction cake and maize germ oilcake facilitates the increase of dietary fibers, protein, B vitamins, vitamin E, minerals, and reduces energy value. The developed products were approbated in industrial production; the recipes.

Keywords: wheat bread, oat germs extraction cakes, maize germs oilcake, leaven dough.