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Czech J. Food Sci.

Papoušková L.,
Capouchová I.,

Kostelanská M., Škeříková A., Prokinová E., Hajšlová J.,

Changes in baking quality of winter wheat with different intensity of *Fusarium* spp. contamination detected by means of new rheological system

Czech J. Food Sci., 29 (2011): 420-429

The aim of our work was to assess the possibility of detecting the changes in the baking quality of winter wheat with different levels of *Fusarium* spp. contamination using a new rheological system Mixolab, and to determine the correlations between the Mixolab characteristics and other quality

parameters of wheat flour and grain. The standard technological characteristics (crude protein, Zeleny sedimentation index, wet gluten, falling number), loaf volume, shape features of bread (height and diameter), Mixolab parameters, and mycotoxin deoxynivalenol (DON) content were determined in 3 winter wheat cultivars (Akteur – quality group E – elite; Eurofit – quality group A; Meritto – quality group B) with different levels of *Fusarium* spp. contamination (8 variants) in two years. Increasing intensity of *Fusarium* spp. contamination evidently worsened the rheological quality and its negative effects on protein and mainly or