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Improvement of Japanese Wheat Flour by Gaseous Acetic Acid Treatment

Machiko HAYASHI¹⁾ and Masaharu SEGUCHI¹⁾

1) Faculty of Home Economics, Laboratory of Food Technology

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Ten different Japanese wheat flours with protein contents ranging between 9.86 and 11.5% were treated with gaseous acetic acid, then used for breadmaking. Gaseous acetic acid treatment at a concentration of 0.5–1.5 ml acetic acid per kg of the flour improved breadmaking properties of bread height and specific volume. It is known that the level of these breadmaking properties is related to the protein content of the wheat flour. The slight acetic acid flavor in the breadcrumbs was masked by adding butter flavor or butter to the bread dough.

Keywords: gaseous acetic acid, breadmaking properties, Japanese wheat flour, masking of acetic acid flavor

[PDF (175K)] [References]

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