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Czech J. Food Sci.

**Tömösközi S., Gyenge
L., Pelcéder A., Abonyi**

The effects of flour and protein preparations from amaranth and quinoa seeds on the rheological properties of wheat-flour dough and bread crumb

Czech J. Food Sci., 29 (2011): 109-116

The effects of amaranth and quinoa flour and protein isolates prepared from amaranth and quinoa seeds on the rheological properties of wheat flour dough and bread were studied using new recording instruments, the micro Z-arm mixer (for dough) and the SMS-Texture analyser (for bread crumb). The addition of 10% amaranth or quinoa flours did not cause significant changes in rheological properties. However, higher additions (20% and 30%) resulted in significant changes in stability, the degree of softening and elasticity. Substitution of wheat flour by amaranth or quinoa flours

resulted in an increase of water absorption capacity. A significant reduction of specific volume and an increase of resistance to deformation (firmness) of the crumb of breads prepared from flour mixtures containing