

EFFECTS OF SALT FORMS AND CONCENTRATIONS ON THE ALVEOGRAPH PARAMETERS OF WINTER WHEAT

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ABSTRACT

The strong connection between sodium intake and high blood pressure draws attention to the salt content of foodstuffs and initiated programs for reduction sodium chloride contents of foods. About 30% of sodium intake consumed by bakery products, therefore this product group is especially affected. The effects of different salt concentrations and salt forms on the rheologic properties of dough were evaluated to explore whether their effect can be measured by alveograph test. Five concentrations of five inorganic salt forms were tested on the alveograph P, L, P/L and W values and it was found that both the form and concentration of used salt influence the rheological readings.

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