

P-303: The Mixolab use to establish flour quality profile for cookie and cracker production in Brazil.

ABSTRACT

Monday, October 09, 2017 05:00 PM - 06:00 PM • TC CC - Grand Holl

Cookies and crackers are among the most popular baked goods with low moisture, in the world. Brazil being the second largest producer and the fourth biggest worldwide exporter of this kind of product. Mixolab equipment is used to study dough rheological behavior, and its Profiler tool applied for a complete flour characterization in quality control, establishing limits according to six functional criteria: 19 water absorption, 2°5) invesding behavior, 3°7 gluten strength 4°7 maximum viscosity, 5°7 anymaics activity and 6°7 recordage with an index value ranging between to 16 -aim of this study bus to establish rooked and cracker flour quality profile in Brazil according to different industrial flour mills using the Mixolab Profiler tool. Twenty-two offiferent commercial flours provided for milling companies, there of them for cookies and three for crackers, were analyzed in designation of the control of the c

Authors Flávia Fernandes Paiva Federal University of Pelotas

Martha Zavariz De Miranda Embropo Trigo

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