

EFFECT OF DIFFERENT TYPES OF DRIED LEAVEN ON RHEOLOGICAL PROPERTIES OF DOUGH AND THE QUALITY OF RYE BREAD

S. Sulimov, I. Rudenko

Moscow State University of Food Production

sergov13@yandex.ru

Preparation of rye and rye-wheat bread at modern bakeries involves use of not only traditional rye leavens, but also the use of different types of dried leavens that are sensibly constant leavens composition and biotechnological properties.

Use of leaven is enabling to stabilize the rheological properties of rye half-stuff due to of maintaining their certain acidity and intensify the bread production process.

Dried leaven was provided by the follow companies: Böcker, Backaldrin, Boeringer Backmittel Gmb&Co. KG and Puratos. Dosages of each type of dried leaven was determined based on the manufacturer's recommendations and were respectively: for Roggen (Böcker) – 2-4%, for Anafarin (Backaldrin) – 1-3%, for Lezisauer (Boeringer Backmittel Gmb&Co. KG) – 1-3%, for Figaro PR200 (Puratos) – 1-5%.

Dosages variation of different types of leaven on the range from 1 to 5 % increased the indicator of PH value of the dough after mixing with 5 to 11 Grad. This is impacting on value of dough's total deformation and its consistence, controlled by the value of the torque on the kneading worm drive as well as in terms of quality level of finished bread.

With rational choice of type of dried leaven and its dosage figure of merit of rye bread is highly competitive with bread prepared on traditional thick rye leaven by the organoleptic and physico-chemical indicators.