Biscuit manufacturing from wheat flour enriched with different percentages of bran

تصنيع البسكوت من طحين حسب نسبة نخالة مختلفة

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Abstract

The wheat bran was added to wheat flour grade zero at 5, 10 and 15%, designated hereafter by A, B and C respectively. The grade zero flour was represented by R as a control. Protein percent, moisture content, ash, fibers and gluten were determined. Biscuit was prepared according to Brennan and Samyue method. The diameter and thickness of the sliced product were measured. Qualitative elements were evaluated by 10 referees. Results revealed an increase in the protein percent, ash, and fiber with increasing the bran per cent in the flour. On the other hand, the moisture content and the gluten percentages were decreased as well as the diameter and the thickness of the sliced biscuit as the bran per cent increased. The results appeared differences in the color, mouth feel, flavor and shape of biscuit between treated and untreated wheat flour. Wheat flour enriched with 15 % bran was more acceptable by the referees according to the above mentioned characteristics but less acceptable in the term of the shape as compared with B, A and R, although the differences were not significant. It could be concluded that, it is possible that, addition of 15 % bran to the wheat flour zero grade would be possible to produce biscuit with acceptable quality.