EFFECT OF CHICORY (*Cichorium intybus* L) ROOT PULP ADDITION ON THE FUNCTIONAL PROPERTIES OF WHITE BREAD.

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The effect of different concentrations of chicory root pulp (CRP) on the functional properties of white bread is reported in this study. CRP at 0%, 10%, 20% and 30% of wheat flour was added to a basic bread formulation. The loaves were evaluated for external and internal texture qualities as well as nutritional profile. Loaf volume of the enriched bread differed significantly from the control with 10% pulp causing the least reduction and 30% the most reduction in loaf volume. Crust colour increased with increasing concentrations of CRP. Crumb colour and moisture showed no significant difference (p>0.05) from the control at all three levels of enrichment. CRP at 10% does not differ significantly from the control in chewiness (130.4 N) and gumminess (15.1 N). Significant difference (p < 0.05) existed in protein and moisture between control and enriched samples with no difference between the different levels of enriched samples. Total dietary fibre of the 30% enriched sample differed from all other levels. The consumer panellists indicated a difference between the different bread for all attributes (appearance, colour, taste and overall acceptability) rated on the hedonic scale (1=Dislike very much, 5=like very much). The consumers liked moderately both the 10% bread (3.8) and the control (4.3) for overall acceptability. Based on the results it can be concluded that 10% addition of pulp could be a cost effective way to obtain bread with desirable physical properties and possibly enhanced functional properties.