The bread type “baguette” is a special bread variety not very well known in Chile. It’s a specialty of crisp crust, large alveolar and spongy crumb. The baguette is a bar with a length of 60-70 (cm) and 230-260 (g) in weight. There are no studies of their physical and thermophysical properties; the aim of this study was to measure experimentally these properties to generate background literature for bread baguette. Puratos’s S500 acti-plus improver was added to the formulation whose role is to ensure both an improvement in the characteristics of the piece and an increase in the lifetime of baguette.

The results showed that the thermal conductivity value of bread baguette was 0.319 (W/m K) with improver and 0.242 (W/kg K) without improver and a specific heat of 2.78 (kJ/g K) with improver and 1.99 (kJ/g K) without improver; these values were not significantly different from other types of bread. The main differences in sensory properties were the size of the product and its crumb homogeneity, which were better assessed in the samples with improver than without.