Chemical profile of sweet bread with eggplant flour obtained by frozen dough.

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Eggplant is known for its potential hypocholesterolemic and high content of dietary fiber and it is also composed of niacin, vitamin C and flavonoids. The research was done in order to verify the feasibility of adding the eggplant flour in dough submitted to freezing before baking. There were made four formulations added with the eggplant flour at concentrations of 0%, 5%, 10% and 15%. The doughs of the bread were prepared and frozen for 15 hours at -0.4 °F. In sequence they were placed in a fermentation chamber at 95 ° F for five hours. After fermentation the doughs of the bread were baked in an electric furnace at 338°F for 6 minutes. To determine the chemical profile of the breads, they were analyzed by their content of moisture, ether extract, protein and ashes according to officials methods of AOAC (1990). To determine the pH and total acidity was followed the methodology described by Oviedo Plata (1998). The data were analyzed using the statistical program Sisvar, and if there were significant differences at p <0.05 would be applied regression. It was observed that there was an increase of moisture content and acidity and a reduction of the values of protein, ashes and lipids. The development of the frozen dough breads, even with the decrease of the protein value is feasible, because it is in a product with low lipids content.

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