TENDENCY OCCURRED IN THE DIFFERENT STAGES OF INDUSTRIAL MILLING OF FLOUR PROCESS


Milling of wheat is intended to separate the endosperm from the other parts of the grain, in which the endosperm corresponds to 82% of the grain, that is surrounded by a layer called aleurone that corresponds to 7% by weight of the grain, is a layer rich in ash, protein and lipid, to perform the experiment were used five different lots of wheat, where during the milling process five samples was collected at approximately 1 kg of wheat flour at 5 different points, in the passages 4, 9, 10, 11 and 12, performed in a mill located in western Paraná. The wheat flour samples were analyzed for moisture, ash, colorimetry, gluten, falling number, moisture and alveography. During the analysis process for each collection period, their tendency behaved equally independent of factors such as rest time, initial moisture of milling and mixture of wheat used mainly for Falling number. The moisture tended to decrease during the milling process due to the passage of the product by pneumatic conduit. The flour of the passage 12 stood out as the flour whiter and less ash content, this is due to the flour be coming from the semolina, the noblest part of the grain. The gluten content and W are greater in the passage 11 and may be characterized due to the high attack cells surrounded the endosperm. Can be attested to the variety of wheat or mixtures did not affected the tendency of the final analysis.