PHYSICAL ASSESSMENT OF CHEESE BREAD WITH DIFFERENT FORMULATIONS

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The cheese bread is a product of traditional Brazilian, widely consumed and internationally known. Although it is a product with great consumer does not have standards in its formulation and the ingredients used. Few studies in this area specify the purpose and importance of the addition of some ingredients, as well as its quantity. The milk gives the final product look better and the added protein help giving softness and moisture. The egg serves as a color and flavor, and also gives better texture in bread. Eleven different formulations were developed, from a factorial statistical design $2^5$, the independent factors being the amount of milk (3.0, 4.2, 7.0, 9.8, 11.0%) and egg (5.0; 6.5, 10.0, 13.5, 15.0%) added to the product in relation to the amount of sour, in order to evaluate the physical characteristics of the loaves of cheese after baking, such as texture, specific volume, index expansion, density and thickness of crust. ANOVA and Tukey test (p<0.05) were applied to the data. Samples showed that treatment with greater amounts of egg developed large expansion of the loaves (3.38 mL.cm-3), but with lower density (0.36g.mL-1). Samples of the treatment with 27.5% milk and 25% egg showed bread with crust thinner (0.70 mm), better hardness (2.40 N) and higher moisture (68.67%). It is concluded that the amount of ingredients, egg and milk, as well as their combination, directly influence in the physical characteristics of the cheese breads.