EFFECT OF ADDING XYLANASE IN WHEAT

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The objective of this study was to investigate the effect of different doses of Xylanase in wheat flour in relation to a witness. This study was conducted at the Laboratory of rheological behavior of wheat flour Gurgacz Assis School located in Cascavel / PR, during the month of March 2012. The flour used was supplied by a mill in the region and the product donated by a company that specializes in additives and enzymes. The product consists of the xylanase enzyme preparation obtained by submerged fermentation of a strain of Trichoderma reesei. It was made four treatments with five replicates: control, maximum dosage indicated product (30g/50 kg flour), minimum dose (15g/50kg flour) and medium dose (22.5 g/50kg flour). These were analyzed by alveography made in Alveograph brand Chopin. There was no statistical difference for tenacity (P) of wheat flour for the treatments with xylanase, and the values were lower than control. The function of the xylanase is precisely breaking tenacity of the flour. The elasticity (G) increased with the use of the product, but no statistical difference between the measurements. The strength (w) of wheat flour decreased without statistical differences. This justifies the same way as the toughness, as a function of xylanase to reduce the strength of the flour. We conclude that using enzyme changes the strength and toughness of the flour and which is effective with the minimum dose, with no need to spend higher dosages.