INFLUENCE OF COLOR AND SPECIFIC VOLUME VITAL GLUTEN ADDED IN FRENCH BREAD

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The vital gluten in the dough acts so that she stays with higher volume and better texture, improving the quality and maintenance of the desired product. The derivative of wheat consumed in Brazil is more french bread, occupying a significant ranking among the other breads. The quality parameters of french bread, begin the physical and physicochemical characteristics, among them the bread specific volume, color and weight. The objective of this study was to investigate the influence of the addition of vital gluten in french bread, evaluating specific volume, crumb color (L, a, b) and its final weight. The research was conducted at the Centre of Vocational Technology Wheat Chain - CVT, the preparation of bread came from the basic formulation of French bread, were weighed and evaluated for its specific volume by displacement method of millet seed and crumb color with a colorimeter Minolta® and then presented the analysis of variance. In analysis it was verified that there was no statistical difference in final weight and specific volume of breads with the addition of vital gluten, but the color parameters L (lightness), a (chromaticity) and b (chromaticity) differ statistically at 5% probability. For the parameter L light as the increased addition of vital gluten values decreased the reverse was observed for the parameter values (a) tending to red and (b) for blue, indicating a darkening of the core bread.