

CREATING THE CORRELATION MODEL AT FLOUR T-400 AMONG AMYLOGRAPH UNITS AND Γ SLOPE OF MIXOLAB CURVE

Marija Stanojeska^{1*}, Brane Sokoloski¹

¹Zito Polog AD, M.Tito 134, 1200 Tetovo, Republic of Macedonia

*e-mail: maja@zitopolog.com.mk

Abstract

Determination of rheological properties of milling products is important because the standard and uniform quality of baking products is provided using flour with optimal quality.

The aim of this study is to establish significant relationships and to define a correlation model between maximum viscosity expressed in amylograph units obtained using traditional rheological Amylograph device and the γ slope obtained by Mixolab device flour analysis.

In the bread making process, the baking properties depend on the gelatization of the starch in the flours. Amylolytic enzymes have been also proposed as active contributors towards fresh bread quality and staling behaviour during storage. Functional properties of flours greatly depend on the enzyme activity (α -amylase), therefore calculating and predicting the amylase activity of T-400 flour is essential for the bread quality.

The result of this research is the larger number of laboratory testing at the same time, to meet the Miller's main need to anticipate end product quality and to predict the products quality in the baking process.

Key words: *α -amylase, Flour, Quality, Control, Correlation model.*