

EFFECTS ON DOUGH AND BREAD QUALITY DUE TO INCORPORATION OF RICE FLOUR TO WHEAT FLOUR

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A good sum of valuable foreign exchange is being spent annually on importing wheat flour into our country. Hence the feasibility of manufacturing bread and other baked products utilising locally available raw materials was explored. An attempt was made to substitute wheat flour with different proportions of rice flour.

The dough characteristics related to strength, viscosity and elasticity due to substitution was studied. The results obtained from Farinograph, Amylograph and Extensograph studies in this respect are presented.

A maximum preliminary level of substitution of rice flour was determined and the possibility of raising the above determined level was studied by;

- (a) varying the bread-making methods available
- (b) using different emulsifiers and bread improvers

Further, the loaf characteristics of the bread baked with different levels of incorporation was evaluated organoleptically and also in terms of specific loaf volumes.