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Optimization of composite dough for the enrichment of bread crust with antifungal active compounds

Els Debonne, Hanne Baert, Mia Eeckhout, Frank Devlieghere, Filip Van Bockstaele



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1 **Optimization of composite dough for the enrichment of bread crust with**
2 **antifungal active compounds**

3 Els Debonne^{a,b*}, Hanne Baert^a, Mia Eeckhout^{a,b}, Frank Devlieghere^{b,c}, Filip Van Bockstaele^a

4 ^a Research Unit of Cereal and Feed Technology, Department of Food Technology, Safety and Health,
5 Faculty of Bioscience Engineering, Ghent University, Valentin Vaerwyckweg 1, 9000 Ghent, Belgium

6 ^b Laboratory of Applied Mycology (MYCOLAB), Department of Food Technology, Safety and Health,
7 Faculty of Bioscience Engineering, Ghent University, Valentin Vaerwyckweg 1, 9000 Ghent, Belgium

8 ^c Research Unit Food Microbiology and Food Preservation, Department of Food Technology, Safety and
9 Health, Faculty of Bioscience Engineering, Ghent University, Coupure Links 653, 9000 Ghent, Belgium

10 • Corresponding author: Els Debonne – Tel.: + 32 9 243 24 94; E-mail address:
11 els.debonne@ugent.be
12

13 **ABSTRACT**

14 The production of composite or double-layer (DL) bread was optimized to reduce the amount of the
15 chemical preservative calcium propionate. It was validated using sourdough (SD) in the crust (0 – 80
16 g/100 g crust dough). Par-baked (PB) and fully baked (FB) breads were evaluated based on their shelf-life
17 extending, bread technological and sensorial properties. The shelf-life of PB bread was increased with \geq
18 60 g SD/100 g crust dough for air packaged and \geq 20g SD for modified atmosphere packaged (MAP)
19 breads. Use of 60 g SD/100 g crust dough was sufficient to achieve the same level of preservation with or
20 without MAP. Par-baked and fully baked bread were mould free for respectively 7 and 30 days using 60 g
21 sourdough in 100 g crust dough. Specific volume decreased for PB bread containing 40 - 60 g SD/100 g
22 crust dough and for FB bread with 80 g SD/100 g crust dough. Accordingly, crumb hardness was impaired
23 under the latter conditions.
24

25 **Keywords:** double-layer bread; bread spoilage; sourdough; antifungal activity

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