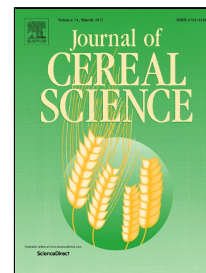


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Effect of Flaxseed Flour on Rheological Properties, Staling and Total Phenol of Iranian Toast

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### Highlights

- The effects of adding flaxseed flour to wheat flour on rheological properties of dough has been investigated.
- Adding flaxseed flour caused phenolic compounds to increase.
- Adding flaxseed flour to Iranian toast resulted in considerable changes in farinograph® parameters and staling.
- The brightness of Iranian toast decreased as flaxseed flour was added

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