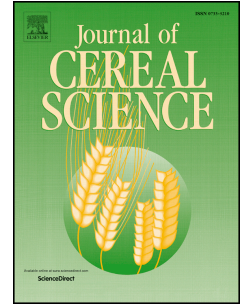


Accepted Manuscript

Effect of new generation enzymes addition on the physical, viscoelastic and textural properties of traditional Mexican sweet bread

J.A. Barbosa-Ríos, J. Castellón-Jardón, A.Y. Guadarrama-Lezama, N. Ponce-García, J. Alvarez-Ramirez, H. Carrillo-Navas



PII: S0733-5210(17)30466-6

DOI: [10.1016/j.jcs.2017.10.012](https://doi.org/10.1016/j.jcs.2017.10.012)

Reference: YJCRS 2465

To appear in: *Journal of Cereal Science*

Please cite this article as: J.A. Barbosa-Ríos, J. Castellón-Jardón, A.Y. Guadarrama-Lezama, N. Ponce-García, J. Alvarez-Ramirez, H. Carrillo-Navas, Effect of new generation enzymes addition on the physical, viscoelastic and textural properties of traditional Mexican sweet bread, *Journal of Cereal Science* (2017), doi: 10.1016/j.jcs.2017.10.012

This is a PDF file of an unedited manuscript that has been accepted for publication. As a service to our customers we are providing this early version of the manuscript. The manuscript will undergo copyediting, typesetting, and review of the resulting proof before it is published in its final form. Please note that during the production process errors may be discovered which could affect the content, and all legal disclaimers that apply to the journal pertain.

Highlights

- Addition of enzymes in traditional Mexican sweet bread improved bread making.
- Baking time curves presented three stages in bread making process.
- Pore size heterogeneity increased with concentration of new generation enzymes.
- Incorporation of enzymes enhanced the softness in the bread microstructure.
- Staling effect was retarded with addition of new generation enzymes.

Download English Version:

<https://daneshyari.com/en/article/8881469>

Download Persian Version:

<https://daneshyari.com/article/8881469>

[Daneshyari.com](https://daneshyari.com)