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Proximal composition, sensorial properties and effect of ascorbic acid and α - tocopherol on oxidative stability of bread made with whole flours and vegetable oils

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Abbreviations: AACC, American Association of Cereal Chemists; ALA, alpha-linolenic acid; BHA, butylhydroxyanisole; CAA, Argentine Food Code; CO, canola oil; DSC, differential scanning calorimetry; FA, fatty acids; FF, flaxseed flour; HDL, high density lipoprotein; LDL, low density lipoprotein; L, extensibility; MDA, Malondialdehyde; MUFA, monounsaturated fatty acids; n3,fatty acids of the n3 family; n6, fatty acids of the n6 family; n9, fatty acids of the n9 family; n6/n3, relationship between fatty acids of series n6 and n3; OO, extra virgin olive oil; PV, Peroxide value; PUFA, polyunsaturated fatty acids; SF, whole soybean flour; SFA, saturated fatty acids; PUFA/SFA: relationship of polyunsaturated fatty acid and saturated fatty acids; P, tenacity; TBARS, thiobarbituric acid reactive substances; TCA, trichloroacetic acid; W, deformation energy; WB, wheat bran; WF, wheat flour.