A liquid improver for Flat bread: Interrelationship between texture, dough rheology and image features

The effect of liquid improver components on texture of Barbari flat bread was examined. Glycerol, sodium stearoyl-2-lactylate (SSL) and enzyme active soy flour (ESF) were evaluated as improver constituents. Texture characteristics were further correlated with dough rheology, quality, image features and shelf life of bread. Statistical analysis suggests that more than 50% of whole structural variance existing between bread samples could be interpreted by texture parameters. The optimum improver combination was found to be 1.7% of glycerol, 0.41% of SSL and 1.59% of ESF when desirable function method was applied.

Keywords: Image analysis, Barbari bread, Liquid Improver