عنوان فارسی مقاله:
تاثیر عوامل کاهنده بر گلوتن گندم و ویژگی های کیفی آرد و بیسکویت

عنوان انگلیسی مقاله:
Effect Of Reducing Agents On Wheat Gluten And Quality Characteristics Of Flour And Cookies

توجه!
این فایل تنها قسمتی از ترجمه میباشد. برای تهیه مقاله ترجمه شده کامل با فرمت ورد (قابل ویرایش) همراه با نسخه انگلیسی مقاله، اینجا کلیک کنید.
**Conclusion**

Reducing agents interfered with the gluten network formation, therefore the percentage of wet and dry gluten recovery was reduced. It was observed that reducing agents reduced dough strength and increased the extensibility of dough.

Glutathione was found to be most effective reducing agent in comparison to L-cysteine hydrochloride and protease enzyme.

Spread factor of cookies increased upon addition of reducing agents, whereas hardness decreased. It can be therefore concluded that reducing agents are useful in the reduction of dough strength and increasing the extensibility of the dough. Moreover the reducing agents increased the spread factor of cookies and reduced the hardness, which is considered desirable for processing of wheat flour for cookies and biscuits.