

## SEBAKE GO AS A REPLACEMENT FOR POTASSIUM BROMATE

Product Development --- Bakery application Lab				
Topic: To compare different dosages of SEBAke GO with KBr replacemnet				
Type of mixer: SPIRAL				
Date: 26-05-2016				
	Baked Good: Loaf Bread (OPEN TOP)			
	75ppm	5ppm	10ppm	
	KBR	SEBAke GO	SEBAke GO	
Trial no	1	2	3	
Maida Flour: Thane Bakery	1000	1000	1000	
salt(%)	15	15	15	
Compressed yeast	30	30	30	
sugar(%)	20	20	20	
water ( 30 to 32c)	610	610	610	
SEBAMYL X 100 P	12ppm	12ppm	12ppm	
Potassium Bromate	75ppm	Nil	Nil	
SEBAke GO	Nil	5ppm	10ppm	
Gluzyme mono 10000 BG	Nil	Nil	Nil	
(NOVO)				
MIXING TIME				
	5 MIN/ 1 MIN	5 MIN/ 1 MIN	6 MIN/ 1 MIN	
DOUGH TEMP	28 TO 30 C	28 TO 30 C	28 TO 30 C	
DOUGH REST	20 MIN	20 MIN	20 MIN	
DOUGH CUT WEIGHT	440 GM	440 GM	440 GM	
PROOFING				
TEMP	30C	30C	30C	
RH	0.85	0.85	0.85	
TIME	75 MIN	75 MIN	75 MIN	
BAKING(DECK)				
TEMP	220C	220C	220C	
TIME	20 MIN	20 MIN	20 MIN	
OBSERVATIONS				
Bread Volume	1576	1573	1791	
Whitness Index	68.14	66.40	70.59	
Firmness of crumb	380.37	439.32	437.69	
( less value more soft crumb)				
L	71.1	69.28	74.77	
a	0.185	-0.03	-1.5	
b	13.41	13.61	14.94	

OBSERVATION

potassium Bromate at 75 ppm can be replaced by SEBAKE Go at 5 to 10 ppm

