Quality Characteristics of Domestic Wheat Loaf Bread Added with Daebong persimmon puree

Malshick Shin*, Jimyong Kim, Chuanshun Ren, Chen Zhang
Department of Food and Nutrition, Chonnam National University

Daebong persimmon, one kind of alkalinity foods, which is rich in saccharide such as glucose and fructose can help for contraction and secreting of intestine.

Daebong persimmon was used for substitution of water in domestic wheat loaf bread and affected quality characteristics.

The basic ingredients for domestic wheat loaf bread consisted of domestic wheat flour (1000g), live-yeast (30g), sugar (60g), salt (15g), shortening (30g), yeast food (1g), non fat dried milk (40g), water (650g). The moisture content of persimmon puree was 96.69% and was used for substitution of water 10%, 20%, 30%, 50% and 100%, respectively. During the fermentation, the expansive forces decreased when increased the addition of persimmon puree. The loaf breads which were cooled at room temperature after baking were measured volume value from 2173.33 to 1760.00 when increased addition persimmon puree. The crust and crumb of loaf breads decreased also when increased the addition of persimmon puree from 61.03 to 42.79 and from 80.90 to 70.97 of L value, respectively. Whereas, both a value and b value increased from -0.28 to 4.24 and from 16.50 to 27.98. Hardness, gumminess and chewiness trended of increasing when increased the addition of persimmon puree. The cell of loaf breads was dense when increased the addition of persimmon puree similar with the effects of expansive force. The loaf bread of addition 50% of persimmon puree had a high scores and high preference on the appearance, smell and taste of sensory evaluation. Whereas, the lowest score was obtained on 100% addition of persimmon puree of loaf bread. A high hardness value gave a bad preference. So 50% addition of persimmon puree of loaf bread obtained the best effect overall.