Quality evaluation of differently processed wheat flours

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ABSTRACT

Wheat as a grain is grown on more land area than any other commercial food. Its world trade in is greater than all other crops combined. Globally, wheat is the leading source of vegetable protein in human food, having higher protein content than other major cereals. Wheat is processed by various techniques to achieve different flours e.g. resultant flour, chakki flour and maida (refined flour) possessing different physicochemical, nutritional and sensory attributes. The proximate nutritional content were analyzed and the resultant flour has maximum calorie content whereas protein, fiber, fat and ash content were found to be higher in chakki flour. Maida (refined flour) exhibited maximum wet gluten content but dry gluten content was found to be highest in resultant flour. Recipe formulated by incorporating differently processed wheat flours was Chapattis which was evaluated for its sensory characteristics on a 5-point rating scale by a semi trained panel of 30 judges. Chapattis made from resultant flour were better than those from chakki flour and maida in overall acceptability.

Key words: Chakki and resultant flour, Gluten content, Proximate analysis, Refined, Sensory evaluation.

INTRODUCTION

Wheat (Triticum spp.) is a cereal grain, originally from the Levant region of East but now cultivated worldwide (Belderok, 2000; Shewry, 2009). Grains are staple diet of Indian population (Baranwal, 2017). According to World Agricultural Production in 2015, world production of wheat was 734.80 million metric tons out of which India produced about 86.53 million metric tons. Wheat flour is a powder made from the by grinding wheat seeds. Hard flour, or bread flour, is high in gluten, with 12% to 14% gluten content, and has elastic toughness that holds its shape well once baked. Soft flour is comparatively low in gluten and so results in a finer or crumbly texture (Anonymous, 2016a). Wheat is also used to prepare pasta products since ancient times (Kapagavalli and Amutha, 2015). There is difference in various physical as well as chemical properties of flours based upon the processing method used while processing. Chakki flour popularly known as whole wheat flour is a staple food item in every Indian household. It possesses multiple health benefits, and is widely used in preparing tender chapattis. Resultant flour is a by-product of wheat milling which is extracted while grinding wheat into flour. It is also produced by blending various flour streams in roller mills. As an extract of wheat flour, resultant flour also contains vitamins and minerals much needed for good health. Maida, also known as refined wheat flour is a finely milled form of wheat without bran and germ portion (Anonymous, 2016b). Flour (wheat flour), a key ingredient in India’s popular flatbreads, may also be a key instrument in addressing one of India’s primary health concerns (Zimmerman, 2010).

MATERIALS AND METHODS

Three types of differently processed wheat flours i.e. resultant flour, chakki flour and maida were procured from local market of Pantnagar; the flours were physically examined for sand grits and other particles. Proximate analysis, gluten estimation were performed in laboratory, Department of Foods and Nutrition, College of Home Science, Govind Ballabh Pant University of Agriculture and Technology, Pantnagar, UK.

Proximate composition of all the flours were analyzed- moisture, protein, fat, fiber and energy (AOAC, 2000). Carbohydrate content of flour samples were calculated by difference method. AACC, (1964) procedure was used for gluten estimation in all types of flours. After proximate analyses, chapattis were prepared from all flours to assess their organoleptic attributes. Sensory parameters are the basic and main attribute in testing acceptability of any food (Bhati and Goyal, 2017). Thus, a semi trained panel of 30 members was used for the purpose of sensory evaluation of developed product.

Standardized recipe of chapatti was used to obtain consistently good quality outcome which means that every repetition of the procedure will result in a standard quality product.

RESULTS AND DISCUSSION

Proximate composition of differently processed wheat flour (Table 1) showed that the moisture content of chakki flour was significantly lower than the resultant flour and refined wheat flour (maida). Among all the processed

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flours resultant flour has got highest moisture content (11.30%) and chakki flour exhibited the least amount (8.9%). Protein content of differently processed wheat flour ranged from 10.62 to 12.5 g/100g. Chakki flour had the highest protein content among the three flours. Similarly chakki flour was found to have significantly higher fat, fiber and ash content. Energy was found to be highest in resultant flour (391.36).

Wheat is the grain of choice in bread preparation due to its high gluten level, which is combination of gliadin and glutenin. Gluten balls of differently processed wheat flours are shown in Fig 1. Gliadin is very sticky when wet and very extensible and imparts adhesive properties to gluten. Glutenin is a large and complex protein which gives dough strength and elasticity. The dry gluten content is a direct indicator of flour strength and bread making potentialities. The quantity and quality of gluten is responsible for better gas production and retention capacity and forms a cellular network of crumb which imparts desirable characteristics to bread (Anjuman and Walker, 2000; Belderok, 2000). In the present study maida exhibited high wet gluten and chakki flour had least amount of wet gluten, whereas dry gluten was highest in resultant flour and lowest in chakki flour (Table 2). In a recent study conducted by Deshmukh and Yenag in 2016 wet gluten content and dry gluten content of refined wheat flour was found to be 8.69 and 2.94 resp. Kaur and Bains (1979) reported that 19.2 to 36.3 percent of wet gluten was found in refined white flour obtained from Indian aestivum wheat. According to a study the results of wet gluten content in various types of wheat flours ranged from 21.56% to 49.36% (Ferrari, 2014). Pomeranz (1988) and Pratt (1971) stated that, wheat gluten has relatively constant water absorption capacity (approximately 2.8 times the dry gluten content); therefore, the content of dry gluten in the samples ranged from 7.7 to 17.63%.

Prepared dough and chappati of differently processed flours is depicted in Fig 2 and 3 respectively. Data on sensory quality attributes of processed wheat flour

<table>
<thead>
<tr>
<th>Sample</th>
<th>Moisture</th>
<th>Ash</th>
<th>Protein</th>
<th>Carbohydrate</th>
<th>Fat</th>
<th>Fiber</th>
<th>Energy</th>
</tr>
</thead>
<tbody>
<tr>
<td>Resultant flour</td>
<td>11.31</td>
<td>1.45</td>
<td>11.72</td>
<td>83.06</td>
<td>1.36</td>
<td>1.1</td>
<td>391.36</td>
</tr>
<tr>
<td>Chakkiflour</td>
<td>8.9</td>
<td>1.8</td>
<td>12.5</td>
<td>73.87</td>
<td>1.63</td>
<td>1.3</td>
<td>360.15</td>
</tr>
<tr>
<td>Maida</td>
<td>10.9</td>
<td>0.66</td>
<td>10.62</td>
<td>67.61</td>
<td>0.86</td>
<td>0.35</td>
<td>356.64</td>
</tr>
</tbody>
</table>

Table 1: Nutritional composition of wheat flours.

<table>
<thead>
<tr>
<th>Sample</th>
<th>Wet Gluten</th>
<th>Dry Gluten</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>(gm)</td>
<td>(%)</td>
</tr>
<tr>
<td>Resultant flour</td>
<td>7.48</td>
<td>29.92</td>
</tr>
<tr>
<td>Chakkiflour</td>
<td>7.12</td>
<td>28.48</td>
</tr>
<tr>
<td>Maida</td>
<td>8.07</td>
<td>32.28</td>
</tr>
</tbody>
</table>

Table 2: Percentage of dry and wet weight gluten in differently processed wheat flours.
Table 3: Sensory evaluation of Chapattis prepared by using differently processed wheat flours

<table>
<thead>
<tr>
<th>Sample Code</th>
<th>Color</th>
<th>Flavor</th>
<th>Texture</th>
<th>Taste</th>
<th>Appearance</th>
<th>Overall Acceptability</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>7.33±0.82</td>
<td>7.4±0.83</td>
<td>7.4±0.83</td>
<td>7.4±0.83</td>
<td>7.2±0.77</td>
<td>7.43±0.66</td>
</tr>
<tr>
<td>B</td>
<td>6.73±0.80</td>
<td>6.6±1.06</td>
<td>6.33±0.98</td>
<td>6.53±0.92</td>
<td>6.93±1.22</td>
<td>6.76±0.85</td>
</tr>
<tr>
<td>C</td>
<td>7.07±0.80</td>
<td>6.87±0.83</td>
<td>7.0±0.65</td>
<td>7.13±0.64</td>
<td>7.73±0.46</td>
<td>7.10±0.70</td>
</tr>
</tbody>
</table>

Fig 3: Chapatti prepared by differently using wheat flours

chapattis presented in Table 3. Product A was resultant flour chapatti, product B was the chapattis prepared from chakki flour and product C was maida (refined flour) chapatti. The sensory evaluation of samples was conducted by a semi trained panel. The product prepared from resultant flour was reported to be most acceptable and least overall acceptability is exhibited by chapattis prepared from chakki flour due to its significantly low scores in color, taste, texture and appearance.

Processing of wheat has been found to bring significant changes in the nutritional composition of differently processed wheat flours. The present study depicted the chemical and sensory attributes of differently processed wheat flours. Resultant flour has been found to be organoleptically most acceptable. In addition it had high amount of energy as compared to other wheat flours. Proximate analysis of flours showed that chakki flour has comparatively higher amount of protein, fiber and fat in comparison with flours processed with other techniques. As a basic ingredient in diet further studies on processed flours will prove to be an interesting and promising area of research.

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REFERENCES


