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Effect of wheat bug damage on the physical dough properties and semi flat bread baking quality of different Iranian wheat cultivars

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Objective: To investigate effects of different percentages of bug damaged wheat on quality of flour, dough and barbari bread

Methodology: Wheat grains damaged by bug was added to healthy grains of 4 cultivars and were ground to flour. Farinograph test, baking test and identification of gluten and gluten index was performed on the dough samples made of flour samples containing different percentage of bug damage grains. an additional sensational test was also conducted . We modified standard AACC method for identification of gluten and gluten index.

Result and conclusion : Based on the tests conducted in this experiment. Different wheat cultivars manifest different degrees of sensitivity to effects of bug damage on wheat grains. This difference was more clear under higher percentages of bug damage.