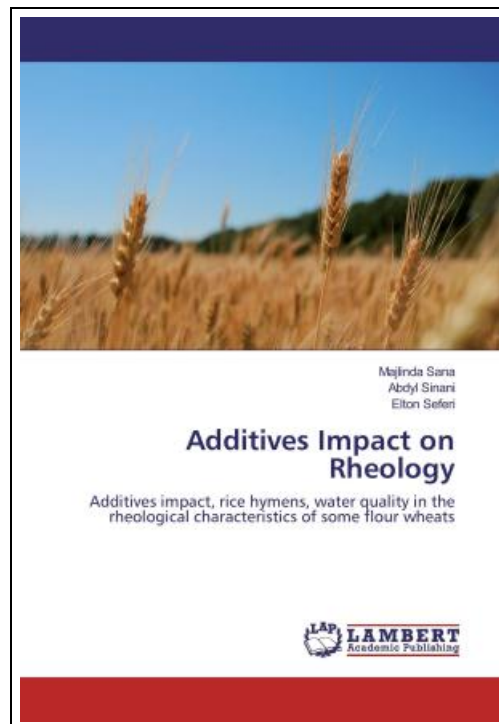


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LAP Lambert Academic Publishing Jan 2017, 2017. Taschenbuch. Condition: Neu. This item is printed on demand - Print on Demand Neuware - Additives are the products with chemical-based, which through oxidation or reduction reactions that develop in the dough, change the physical and rheological properties of confectionary product. Structures and formations quantitatively of gluten proteins determine the quality of the dough for cakes and biscuits. Reductants are substances that affect in the gluten soften, weakening the links from -SS- in -SH. Their impact is reducing of overall molecular weight to aggregates of the gluten proteins. The first stage of the reaction is interaction of reluctant with gluten proteins that is an exchange of SH/SS, which release a unit of proteins and leaves a link -SS- between proteins and reluctant, leaving so second group of proteins -SH free and giving the oxidized form to the reluctant. The most used of reluctant are L-Cysteine and Sodium Metabisulphites. By tests made results that using of these reductants leads to an advanced extension of the confectionary dough and to a very good form of the final product. Using of tested additive has a reduction effect on hydrogen's links of gluten proteins in preparing of dough for confectionary production. 52 pp. Englisch.

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