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Bread incorporated with grape marc powder: Product characteristics, antioxidant and sensorial analysis

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The objective is to develop bread with grape flour incorporation into conventional wheat flour and evaluate the effect of the substitution in technological, sensory and nutritional properties. To this end, breads were prepared with wheat flour added of concentrations of 0.1 g/g 0.2 g/g of grape marc powder, being evaluated the bread size, mass, total phenolics and antioxidant activity. Sensorial analysis was also performed to evaluate the product acceptance. The results indicate that the incorporation grape flour to wheat flour does not change ($p>0.05$) the height, width, depth and weight of the rolls. The concentration of phenolic compounds significantly increased ($p<0.05$) due to the presence of the grape flour products. The incorporation of grape flour in the formulation of bread increased ($p<0.05$) its antioxidant activity as measured radical ABTS sequestration capacity and iron chelator power. The products produced with white flour and mixed with 0.1 g/g of grape flour showed no sequestering ability to DPPH, while those with 0.2 g / g of dry matter had ability to scavenge radicals of 7%. As for the reducing power, increasing grape flour concentration resulted in an increase ($p<0.05$) in antioxidant activity as measured by the method. The results of sensory evaluation indicate that the tasters had greater acceptance of color and appearance ($p<0.05$) of the breads prepared with the white flour than those incorporated with grape marc powder. For aroma, texture, flavor and overall acceptance there was no difference ($p>0.05$) on the acceptance of the elaborate formulations. Thus, the addition of grape marc powder to bread formulation does not change the technological characteristics of the products and increases their antioxidant properties. As for the sensory analysis, it is observed that the products with grape flour have similar acceptance to the product without its incorporation.

Biography

Luis Fernando Schoretter da Silva has graduated in Food Science and Technology and presents scientific publications on utilization of food industry residue for agricultural applications.

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