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Incorporation of garlic paste and flaxseeds powder in the preparation of bread and bun by using fresh and dried yeasts

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The present study was carried out with the objectives to find out the feasibility of fresh and dried yeasts in bread and bun prepare by incorporating garlic paste and flaxseeds powder, to assess the organoleptic characteristics of the prepared products and to calculate the nutritive value of prepared products. Products prepare without any incorporation of garlic paste and flaxseeds powder was served as control (T_0).Treatments prepare with incorporation of garlic paste and flaxseeds powder at 1 per cent, 2 per cent, 3 per cent and 5 per cent, 10 per cent, 15 per cent served as T_1, T_2 and T_3, respectively. Sensory evaluation of the prepared product was carried out by using the nine point hedonic scale. The nutritive value was calculated with the use of the food composition table on nutritive value (Gopalan *et al.*, 2004).The experiment was replicated five times and the data obtained during investigation was statistically analyzed by using analysis of variance (ANOVA) and critical difference (C.D.) techniques. In accordance to sensory parameters T_2 (2 % garlic paste and 10 % flaxseeds powder) was found to the best in texture, colour and overall acceptability of the bread and bun. According to yeasts, the significant difference was found in the overall acceptability of the bread and bun. The nutritive value of the products showed that protein, energy, fat, fibre and calcium content increased. Thus, it can be concluded that the garlic paste, flaxseeds powder and both types of yeast can be successfully used in the preparation of bread and bun.

Key Words : Bread, Bun, Garlic paste, Flaxseeds powder, Organoleptic characteristics

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