



INTRODUCTION

INDRODUCTION

One of the major problems that the world face today that of food deficiency particularly in the poor countries that can't produce the food they need. The problem of protein deficiency is also a major cause of malnutrition diseases in developing countries for this reason, a great deal of scientific research was carried out to overcome this problem through fortification of bread with protein as bread is the essential food for developing countries.

The research at hand aims at studying some sources of protein that are available for fortification of some kinds of bread . The protein sources used were wheat gluten, corn gluten, casein and defatted soy flour at different levels. These sources are rich in protein and could overcome the problem of prtoein deficiency in food .

AIM OF INVESTIGATION

The aim of this study is to provide some solutions of protein deficiency through fortification of bread with some protein concentrates and other sources that are rich with protein like :

Wheat gluten , corn gluten , casein, and defatted soy flour .

- 1- To study the chemical composition of amino acids in raw materials .
- 2- Supplementing pan bread, balady and balady bread (wheat flour mixed with corn flour) to study the rheological properties of dough after supplementation .
- 3- To study the effect of fortification on protein and amino acids.
- 4- To study the effect of feeding experiment animals on supplemented balady bread to investigate the best supplementation of each source .