

INTRODUCTION

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Cereals are value chiefly as good economical source of food energy and provide nearly 64% of human calorie and protein intake in Egypt. Wheat is the principal and most widely cultivated cereal around the world.

In Egypt, wheat is the most widely consumed crop and is consider the second most produced cereal. Egypt produces recently about 50% of its

wheat need because of the limited cultivated area and high annual increase in population, and about 50% of consumer needs of wheat are annually imported to cover the demand for bread consumption. **Mohsen et al,(1997).**

Hard wheat flour considered the most suitable source for pan bread and other bakery products such as puff pastry and crdissant, while soft wheat flour used for making cakes and biscuits **(Zakaria, 2001).**

Ascorbic Acid has been considered as a dough improver which meets the present needs of baking industry on its more rapid reactions as an oxidant, and its improving action due to oxidation of disulphate groups (-SH-) in dough by dehydro ascorbic acid and addition of dehydro ascorbic acid (DHA) to wheat flour produced a higher bread volume **(LU and Seib 1998).**

Addition emulsifiers improved the tearing quality the product and considered anti-staling storage and improvement the shelf life of bread and bakery products **Valjakka et al, (1994).**

Addition malt to bread produces low mol. Wt. dextrans from starch by hydrolysis. Its effect on starch retrogradation is considered anti - staling agents for retardation of bread staling **(Duran et al, 2001).**

Practical effect to retard the bread staling process or to minimize its effect have centered mainly on modification of the bread production process and on the use of anti-firming or anti-staling agents and moisture retaining substances in the dough formulation.