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Elaboration of bread replacing partially wheat flour with Pitahaya (*stenocereus queretaroensis*) and chia (*Salvia Hispanica L*) flours

El Salous A, Caceres L, Gaibor L, Nunez P and Castro A

Agrarian University, Ecuador

In Ecuador, bread is one of our favorite foods, being this one elaborated with wheat flour. The objective of this work was to make bread with partial substitution of wheat flour with Pitahaya flour (*Stenocereus queretaroensis*) and Chia (*Salvia hispanica L*). Three different formulations with different substitution percentages were used (15%, 25%, 30%). Bread with 25% substitution had greater

acceptability in terms of the sensory characteristics evaluated: taste, smell, color and texture. The results of the physicochemical analysis made to the product with greater acceptability were protein contents with 9.32%, humidity that gave as result 32.14% and the results of the microbiological analysis showed a minimum value with respect to the maximum allowed according to the norm NTE INEN 95: 1979.

Biography

Elkotb khairat elsalous ahmed is working in Agrarian University, Ecuador as a professor, currently involved in food, science, technology and nutrition.

eelsalous@uagraría.edu.ec