

Chapter VI

CONCLUSION AND RECOMMENDATION

6.1 Conclusion

The functionality of commercial improver, flour performance on baking quality, physicochemical and consumer acceptability were assessed. It could be concluded from the result that quality flour gives better result of physicochemical properties of bread, Commercial improver affects bread quality, improver workability is flour dependent and Autolyse baked bread was more acceptable.

6.2 Recommendation

This study has concluded that there is a need to investigate into the components of improver for better performance and proper manipulation of baking ingredients. This will ensure high quality and increase consumers' preference. The type of flour to be used should be considered when taking decisions on choice of improver.

It is recommended to experiment Autolyse technique on all-purpose flour and for the effectiveness of performance, temperature monitoring is necessary when Autolyse is used. Since this present study only presents crumb structure, it is also recommended that future work should include digital image analysis of bread crumb.