

BIBLIOGRAPHY

- A-Saleh A.I. and Brennan C.S. 2012. "Bread Wheat Quality: Some Physical, Chemical and Rheological Characteristics of Syrian and English Bread Wheat Samples" *Foods* Vol. 1: P.3-17.
- Ali M.A. and Halim M. A. 2013. "Bread Made From Wheat Flour and White Sesame Flour in Presences of Natural Improver" *Pakistan Journal of Nutrition*. Vol. 12 (4) P. 353-355.
- American Association of Cereal Chemists (AACC). 2010. *International Approved Methods*. 11th Edition (Online). AACC International, St. Paul, MN USA.
- Angioloni Alessandro and Collar Concha. 2009. "Bread Crumb Quality Assessment: A Plural Physical Approach". *European Food Research Technology*. Vol. 229, P. 21-30.
- AOAC. (2000). *Official Methods of Analysis* 17th Ed. AOAC International, Gaithersburg, MD
- Eat Right: 2012. "Position of the Academy Of Nutrition and Dietetics: Use of Nutritive and Nonnutritive Sweeteners". *Journal Acad. Nutrition Diet*. Vol.112 P. 739-758.
- Adebowale, A.A., Sanni, L. O., Onitilo, M.O. 2008. "Chemical Composition and Pasting Properties of Tapioca Grits from Different Cassava Varieties and Roasting Methods". *African Journal of Food Science*. Vol. 2: 77-82.
- Baslar, M., and Ertugay, M. F. 2011. "Determination of Protein and Gluten Quality-Related Parameters of Wheat Flour Using Near-Infrared Reflectance Spectroscopy (NIRS)". *Turkish Journal of Agriculture and Forestry*. Vol. 35 (2): P. 139-144.
- Birch A.N., Petersen M.A., Arneborg N., Hansen A.S. 2013. "Influence of Commercial Baker's Yeasts on Bread Aroma Profiles" *Food Research International* Vol. 52 P. 160-166.
- Blandino M. Sovrani V. Marinnaccio F. Reyneri A. Rolle L. Giacosa S. Locatelli M. Bordiga M. Travaglia F. Daniel J. and Arlorio M. 2013. "Nutritional and Technological Quality Of Bread Enriched With An Intermediate Pearled Wheat Fraction". *Food Chemistry*. Vol. 141 (5) P. 2549-2557.
- Buresova I. Kracmara S, Dvorakovab P, Stredac T. 2014. "The Relationship between Rheological Characteristics of Gluten Free Dough and the Quality of Biologically Leavened Bread". *Journal of Cereal Science*. Vol. 60 (2) P. 271-275.
- Campbell G. M., Webb C., Owens G. W., Scanlon M. G. 2012. "Milling and Flour Quality Breadmaking" (Second Edition). *A Volume in Woodhead Publishing Series in Food Science, Technology and Nutrition*. P. 188-215.

Cauvain, S.P. and Young, L.S. 2007. "Technology of Breadmaking". 2nd Ed. Springer, New York. Coelho M. S. Myriam De Las Mercedes Salas-Mellado M. 2015. "Effects of Substituting Chia (*Salvia Hispanica* L.) Flour or Seeds for Wheat Flour on the Quality of the Bread" *LWT - Food Science and Technology*. Vol. 60 P. 729-736.

Ling C. N, 2011. "An Overview of the Evolution of Bread Industry in Malaysia". Department of Process and Food Engineering, Universiti Putra Malaysia. <https://www.scribd.com/doc/62629851/Bread-Industry>. Access Wednesday, 13 May 2015.

Peri Claudio. 2006. "The Universe of Food Quality" *Food Quality and Preference*. Vol. 17. P. 3–8

Das L. Raychaudhuri U. and Chakraborty R. 2012. "Effect of Baking Conditions on the Physical Properties of Herbal Bread Using RSM". *International Journal of Food, Agriculture and Veterinary Science*. Vol. 2 (2) P. 106–114.

Delcour J.A. and Hosney R.C. 2010. *Principles of Cereal Science and Technology*. 3rd Edition.

Della Vallea G., Chirona H., Cicerelli L., Kansoua K., Katinac K., Ndiayed A., Whitworthe M. and Poutanenc K. 2014. "Basic Knowledge Models for the Design of Bread Texture." *Trends in Food Science & Technology* Vol. 36. P. 5-14.

Dennis R. Weaver. 2012. "How to Bake - The Art and Science of Baking". The Prepared Pantry Third Edition.

Dewettinck P. W. K., Bockstaele V.F., Kuhne B., Van De Walle D., Courtens, T. M., Gellynck, X. 2008. "Nutritional Value Of Bread: Influence Of Processing, Food Interaction and Consumer Perception". *Journal of Cereal Science*. Vol. 48 P. 243–257. ISSN 0733-5210.

Dimuzio Daniel T. 2010. "Bread Baking: An Artisan's Perspective". Published By John Wiley & Sons, Inc., Hoboken, New Jersey

Dooshima I. B., Julius A., Abah O. 2014. "Quality Evaluation of Composite Bread Produced From Wheat, Defatted Soy and Banana Flour" *International Journal of Nutrition and Food Sciences*. Vol. 3(5): 471-476.

Elia Monica. 2011. "A Procedure for Sensory Evaluation of Bread: Protocol Developed By A Trained Panel" *Journal of Sensory Studies* (Joss). Vol. 26. P. 269–277.

Ellouzi S. Z, Driss D., Maktouf S., Blibech M, Affes M, Kamoun H., Chaabouni S. E, Ghorbel R. E. 2014. "Suitability Of Enzymatic Hydrolyzates Of Extracted Gluten From Fresh Pasta By-Product Used As Bread Improvers". *Journal of Cereal Science* Vol. 60, (2) P 339-345.

Eriksson E., Koch K., Tortoe C., Akonor P. T., Oduro-Yeboah C. 2014. "Evaluation Of The Physical and Sensory Characteristics Of Bread Produced From Three Varieties Of Cassava and Wheat Composite Flours". *Food and Public Health*. Vol. 4 (5) P. 214-222.

Food Regulations. 1985. Malaysian Food Regulation.

Fennema Owen R. 1996. *Food Chemistry*. Third Edition. University Of Wisconsin-Madison. Gallagher Eimear, Keehan Denise. Francis Butler. 2005. "Development of Organic Breads and Confectionery". Agriculture and Food Development Authority. The National Food Centre Research & Training For The Food Industry Research Report No 75.

Fitzgerald C., Gallagher E., Doran L., Auty M. Prieto J., and Hayes M. 2014. "Increasing the Health Benefits of Bread: Assessment of the Physical and Sensory Qualities of Bread Formulated Using a Rennin Inhibitory Palmaria Palmate Protein Hydrolysate". *LWT-Food Science and Technology*. Vol. 56 (2) P. 398-405.

Gisslen Wayne (2013). "Professional Baking." New York: John Wiley 6th Edit. ISBN 978-1-118-08374-1.

Godfray, H. C. J., Beddington, J. R., Crute, I. R., Haddad, L., Lawrence, D., Muir, J. F. 2010. "Food Security: The Challenge of Feeding 9 Billion People". *Science*. Vol. 327 (5967): P. 812-818. [Http://Dx.Doi.Org/10.1126/Science.1185383](http://Dx.Doi.Org/10.1126/Science.1185383).

Ho Lee-Hoon and Abdul Aziz Noor Aziah. 2013. "Physico-Chemical Characteristics and Sensory Evaluation Of Wheat Bread Partially Substituted With Banana (*Musa Acuminata* X *Balbisiana* Cv. Awak) Pseudo-Stem Flour". *Food Chemistry*. Vol. 139 (1-4): Pages 532-539.

Horvat D, Drezner G., Magdic D., Šimic G., Dvojkovic K., Lukinac J. 2009. "Effect Of An Oxidizing Improver On Dough Rheological Properties and Bread Crumb Structure In Winter Wheat Cultivars (*Triticum Aestivum* L.) With Different Gluten Strength" *Romanian Agricultural Research*. Vol. 26 P. 35-40.

Horvat, D., Jurković, Z., Drezner, G., Šimić, G., Novoselović, D. and Dvojković, K. 2006. "Influence of Gluten Proteins on Technological Properties of Croatian Wheat Cultivars". *Cereal Res. Comm.* Vol. 34, P. 1177-1184.

International Agency for Research on Cancer (IARC), 1999. "Potassium Bromate. Summaries and Evaluations". Vol. 73 (481).

Ishida P. M. G and Steel C. R. 2014. "Physicochemical and Sensory Characteristics of Pan Bread Samples Available In the Brazilian Market" *Food Sci. Technology, Campinas*. Vol. 34(4): P. 746-754.

Jensen S., Skibsted L. F., Kidmose U., Thybo A. K. 2015. "Addition of Cassava Flour in Bread-Making: Sensory and Textural Evaluation". *LWT - Food Science and Technology*. Vol. 60. P. 292-299.

Jimenez-Maroto L. A. Sato T., Rankin S.A. 2013. "Saltiness Potentiation In White Bread By Substituting Sodium Chloride With A Fermented Soy Ingredient" *Journal Of Cereal Science*, Vol. 58 (2): P. 313-317.

Joseph R. and Bachhawat A. K. 2014. "Yeasts: Production and Commercial Uses". *Encyclopedia of Food Microbiology* (Second Edition), 2014, Pages 823-830.

Julianti, E. Et Al. 2015. "Functional and Rheological Properties of Composite Flour from Sweet Potato, Maize, Soybean and Xanthan Gum". *Journal of the Saudi Society of Agricultural Sciences*. [Http://Dx.Doi.Org/10.1016/J.Jssas.2015.05.005](http://Dx.Doi.Org/10.1016/J.Jssas.2015.05.005).

Kihlberg, I., Johanson, L., Langsrud, O. and Risvik, E. 2004. "Effects of Information on Liking Bread". *Food Qual. Prefer.* Vol. 16. P. 25–35.

Kittisuban P., Ritthiruangdej P. and Supphantharika M. 2014. "Whey Protein Levels Based On Physical Properties of Gluten-Free Rice Bread Using Response Surface Methodology". *LWT - Food Science Technology*. Vol. 57 (2): P. 738–748.

Kulp, K. and Ponte, J.G. 2000. "Breads and Yeast Leavened Bakery Foods". *In: Handbook of Cereal Science and Technology*. 2nd Ed. Marcel Dekker, New York. P. 539-573.

Lawrence, I.G and Adewumi, G.A. 2012. "Evaluation of Wheat Flour Baked Products". *Journal of Food Science*. Vol. 50. P. 16-20.

Lynch E.J., Dal Bello F., Sheehan E. M, Cashman K. D, Arendt E.K. 2009. "Fundamental Studies on the Reduction of Salt on Dough and Bread Characteristics". *Food Research International*. Vol. 42 (7): Pages 885–891.

Malomo, S. A., Eleyinmi, A. F. and Fashakin, J. B. 2011. "Chemical Composition, Rheological Properties and Bread Making Potentials Of Composite Flour From Breadfruit, Breadnut and Wheat" *African Journal Of Food Science*. Vol. 5 (7): P. 400 – 410.

Mariotti M., Alamprese C. 2012. "About The Use of Different Sweeteners in Baked Goods". Influence on the Mechanical and Rheological Properties of the Doughs". *LWT - Food Science and Technology* Vol.48, P. 9-15.

Milicevic D., Selimovic A., Pesic T., Hodzic H., Aljim M. 2009. "A Baking Function Depending Upon Storage Condition and A Type Of Flour" *Agriculturae Conspectus Scientificus (ACS)*. Vol. 74 (3) P. 243-247.

Mohamed A., Xu J. and Singh M. 2010. "Yeast Leavened Banana-Bread: Formulation, Processing, Colour and Texture Analysis" *Food Chemistry* Vol. 118. P. 620–626.

Mongi R. J. Ndabikunze B. K. Chove B. E. Mamiro P. Ruhembe C. C. and Ntwenya J. G. 2011. "Proximate Composition, Bread Characteristics and Sensory Evaluation of Cocoyam-Wheat Composite Breads". *Africa Journal of Food, Agriculture Nutrition and Development*. Vol. 11 (7) P. 5586-5599.

- Mouliney M., Lavery B, Sharma R., Jenner C. 2011. "Waxy Durum and Fat Differ In Their Actions as Improvers of Bread Quality" *Journal of Cereal Science*. Vol. 54 (3) P. 317-323.
- Ndife, J. and E. Abbo, 2009. "Functional Foods: Prospects and Challenges in Nigeria". *Journal of Science and Technology*. Vol.1 (5): P. 1-6.
- Ndife J., Obiegbunna J., and Ajayi S. 2013. "Comparative Evaluation of the Nutritional and Sensory Quality of Major Commercial Whole-Wheat Bread in Nigerian Market" *Advance Journal of Food Science and Technology*. Vol. 5 (12) P. 1600-1605.
- Nielsen, S.S., 2010. *Food Analysis, Laboratory Manual. Fourth Edition*. ABCISBN 978-1-4419-1477-4 E-ISBN 978-1-4419-1478-1 New York, USA.
- O'Donnell M.J., Mente, A., Smyth A., Yusuf. S. 2012. "Salt Intake and Cardiovascular Disease: Why Are The Data Inconsistent?" DOI: [Http://Dx.Doi.Org/10.1093/Eurheartj/Ehs409](http://Dx.Doi.Org/10.1093/Eurheartj/Ehs409) 1034-1040.
- Olaoye OA, Onilude AA, Idowu OA. 2006. "Quality Characteristic Of Bread Produced From Wheat, Plantain and Soybeans Flour". *Africa Journal of Food Biotechnology*. Vol. 5 (11): P. 1102-1106.
- Oliveira D.S. Telis-Romero J. Da-Silva R. Franco C.M.L. 2014. "Effect of a *Thermoascus Aurantiacus* Thermostable Enzyme Cocktail on Wheat Bread Quality". *Food Chemistry* 143 (2014) 139–146.
- Osuji, C. M. 2006. "Importance Of Use Of Additives In Bread Making, A Paper Presented At The Training Workshop On The Use Of Cassava/Wheat Composite Flour and Non-Bromate Additive For Bread Making and Confectionaries, Held At Michael Okpara University Of Agriculture, Umudike-Abia State".
- Pareyt, B., Finnie, S.M., Putseys, J.A., and Delcour, J.A. 2011. "A Review of Lipids in Bread Making". *J. Cereal Sci*. Vol. 54 P. 266-279.
- Placido A, Kupers R, Paiga P, Magalhaes J, Nouws H.P.A, Delerue-Matos C, Oliveira M.B.P.P. 2012. "Salt Content in Bread and Dough from Northern Portugal: Method Development and Comparison". *Journal of Food Composition and Analysis*. Vol.14-2
- Poutanen K., Sozer N., Della Valle G. 2014." How Can Technology Help To Deliver More Of Grain In Cereal Foods For A Healthy Diet?" *Journal of Cereal Science*. Vol. 59. P. 327-336.
- Pylet, E.J and Gorton, L.A. 2008. "Baking Science and Technology". *Sosland Publishing Co, Kansas City, MO*. Pages 113-270.
- Raymond C. 2001. "The Taste of Bread." *Aspen Publishers*. ISBN 0834216469.
- Retrieved Jun 4, 2015.

Ross, A. S. and Bettge, A. D. 2009. "Over View of Wheat Classification and Trade". In: *Wheat Science and Trade*. Carver, B. F. Wiley-Blackwell, Ames, Iowa. Pages 477-78.

Sasano Y, Haitani Y, Hashida K, Oshiro S, Shima J, Takagi H. 2013. "Improvement of Fermentation Ability under Baking-Associated Stress Conditions by Altering the POG1 Gene Expression in Baker's Yeast" *International Journal of Food Microbiology* Vol. 165. P. 241-245.

Scanlon M.G. and Zghal M.C. 2001. "Bread Properties and Crumb Structure." *Food Research International* Vol. 34. P. 841-864.

Schiraldi A. and Fessas D. 2012. "The Role of Water in Dough Formation and Bread Quality" *Breadmaking*. (Second Edition), P. 352-369.

Selomulyo, V. O. & Zhou, W. 2007. "Frozen Bread Dough: Effects of Frozen Storage and Dough

Improvers". *Journal of Cereal Science*. Vol. 45 P. 1-17.

Sharadanant, R. & Khan, K. 2003. "Effect of Hydrophilic Gums on the Quality of Frozen Dough. I. Dough Quality". *Journal of Cereal Chemistry*. Vol. 80 P. 764-772.

Shittu, T.A., Raji, A.O., Sanni, A.O. 2007. "Effect of Baking Time on Some Physical Properties of Bread Loaf". *Food Research International*. Vol. 40 (2), 280-290.

Skendi, A., Biliaderis, C.G., Papageorgiou, M., Izydorczyk, M.S., 2010. "Effects of Two Barley B-Glucan Isolates on Wheat Flour Dough and Bread Properties". *Journal of Food Chemistry*. Vol. 119. P. 1159-1167.

Sluimer P. 2005. "Principles of Breadmaking: Functionality of Raw Materials and Process Steps". American Association of Cereal Chemists, St. Paul.

Stauffer, C. 1999. "Principles of Dough Formation. In: *Technology of Breadmaking* S. P. Cauvain and L. S. Young". Aspen Publishers, Gaithersburg. Page 262-295.

Svec I., Hruskova M. 2010. "Evaluation of Wheat Bread Features" *Journal of Food Engineering*. Vol. 99 P. 505-510.

Therdthai N, Zhou W. and Adamezak T. 2002. "Optimization of Temperature Profile in Bread Making". *Journal of Food Engineering*. Vol. 55. P. 41-48.

Tilley M., Chen Y. Miller R. A. 2012. "Wheat Breeding and Quality Evaluation in the US." *Breadmaking* (Second Edition). *A Volume in Woodhead Publishing Series in Food Science, Technology and Nutrition*. P. 216-236.

Umelo M.C, Nsofor, A.E, Akajiaku, L.O, Odimegwu E.N, Uzoukwu A.E, Agunwah, I.M Eluchie, C.N, Alagbaoso, S.O and Njoku, N.E. 2014. "Effect of Different Dough Improvers

on the Proximate Composition, Minerals, Vitamins and Sensory Properties of Wheat Bread". *International Journal of Scientific Research and Innovative Technology*. Vol. 1 (3): P. 112 – 126.

Upadhyay R., Ghosal D., Mehra A. 2012. "Characterization of Bread Dough: Rheological Properties and Microstructure". *Journal of Food Engineering*. Vol. 109 P. 104–113.

Villarino C.B. J., Jayasena V., Coorey R. Chakrabarti-Bell S., Johnson S.K. 2015. "The Effects of Australian Sweet Lupin (ASL) Variety on Physical Properties of Flour and Bread". *LWT - Food Science and Technology*. Vol. 60. P. 435-443.

Wassermann Ludwig. 2009. "Bread Improvers – Action and Application". 5th Edition, [Http://www.wissensforum-backwaren.de/files/wfb_broschuere01_e.pdf](http://www.wissensforum-backwaren.de/files/wfb_broschuere01_e.pdf). Access Online Thursday, May 14, 2015.

Whitehurst R. J. and Oort. V. M. 2010. "Enzymes in Bread Making". *Enzymes in Food Technology*. Wiley- Blackwell.

Wrigley, C. W. 2009. "Wheat: A Unique Grain for the World". In: *Wheat Chemistry and Technology*. Khan, K. and Shewry, P. R. Ed. AACCI International. St. Paul, Minn. P. 1-17.

Zuwariah and Noor Aziah A.A. 2009. "Physicochemical Properties of Wheat Bread Substituted With Banana Flour and Modified Banana Flour". *International Journal of Tropical Agriculture and Food Science* Vol. 37 (1): P. 33–42.

Appendix

FACULTY OF SCIENCE AND TECHNOLOGY

UNIVERSITI SAINS ISLAM MALAYSIA

ANALYTICAL DESCRIPTIVE AND AFFECTIVE TEST

AGE

DATE

NATIONALITY

Hedonic test

Evaluate the bread samples given to you. Kindly mark the scale that reflect your attitudes using the code on the score sheet and indicate your preference (overall acceptability).

Appearance

1	2	3	4	5	6	7	8	9
---	---	---	---	---	---	---	---	---

Taste

1	2	3	4	5	6	7	8	9
---	---	---	---	---	---	---	---	---

Colour

1	2	3	4	5	6	7	8	9
---	---	---	---	---	---	---	---	---

Aroma

1	2	3	4	5	6	7	8	9
---	---	---	---	---	---	---	---	---

Texture

1	2	3	4	5	6	7	8	9
---	---	---	---	---	---	---	---	---

Overall acceptability

1	2	3	4	5	6	7	8	9
---	---	---	---	---	---	---	---	---

Comments:-----

