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Bread volume and shelf-life were also improved by sourdough, which was fermented with low ash content flour and with optimised fermentation time. A new type of sourdough was presented: bran sourdough, which could effectively compensate the negative effect of added wheat bran on bread volume and shelf-life in high-fibre baking.

Sourdough: a tool for the improved flavour, texture and ...

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Sourdough technology is widely used in bread making and cake production as it confers distinctive characteristics, high sensory properties and shelf life to the resulting products (Table 1).Sourdough is “a mixture of wheat and/or rye flour and water, possibly with added salt, fermented by spontaneous (from flour and environment) lactic acid bacteria and yeasts which determine its acidifying ...

Technology of Sourdough Fermentation and Sourdough ...

Though sourdough has been and will remain a unique fermentation process, this is the first book dedicated completely to sourdough biotechnology. It reviews the history of sourdough and the potential of sourdough fermentation in the production of bread and baked goods.

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