

SOME PHYSICOCHEMICAL PROPERTIES OF TRADITIONAL GUMUSHANE BREADS FROM DIFFERENT REGION

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Bread has been a main part of the human diet since prehistoric times. It is the most widely eaten food in the world. There are infinitely many combinations and proportions of types of flour and other ingredients. Also there are different traditional recipes of preparation of bread. As a result bread finds wide varieties of types, shapes, sizes and textures in various regions. Gumushane breads which used in our research are produced by different recipes, production and baking methods according to district of Gumushane. The bread contain includes whole wheat flour or wheat flour with bran and different ratio of sourdough. Also they are baked in stone oven at 1-4 hours according to volume of dough pieces. In this research we studied some physicochemical properties of Gumushane breads collected from different regions. For this purpose, HMF (hydroxymethylfurfural), antioxiditive activity with DPPH method, colour (L^* , a^* , b^*) of crust, humidity, thickness of crust, pH, total titratable acidity methods were used. When the comparison is made between results, significant differences have been found.

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