Samoon bread: Changes in nutritional and sensory qualities while replacing refined wheat flour with whole wheat flour

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Written for presentation at the  
CSBE/SCGAB 2013 Annual Conference  
University of Saskatchewan, Saskatoon, Saskatchewan  
7-10 July 2013

ABSTRACT Samoon is a popular bread in many Arabic countries. The major ingredient in the preparation of samoon bread is refined wheat flour (around 85%). In this study, changes in the nutritional and sensory qualities of samoon bread while replacing refined wheat flour with whole wheat flour at 5 levels (i. refined flour 100% + whole wheat flour 0% (RF100) ii. refined flour 75% + whole wheat flour 25% (RF75–WWF25) iii. refined flour 50% + whole wheat flour 50% (RF50–WWF50) iv. refined flour 25% + whole wheat flour 75% (RF25–WWF75) v. refined flour 0% + whole wheat flour 100% (WWF100)) was investigated. The total fiber and ash content of RF25–WWF75 and WWF100 products were higher than the remaining products (without any difference between them). There was no difference in total carbohydrate of all five products. A sensory study was conducted for the reformulated samoon bread with 45 untrained panelists. The mean score of appearance, color and texture of RF100 were the highest and WWF100 were the lowest among the five products. There were no differences in taste and mouth feel between the products. Awareness creation about health benefits of whole grains and development of variety of whole grain products with consumer acceptability are urgently required in the middle east.
countries. requirements is in the range of 5 %. The use of modern DEM simulations are a smart alternative to historical development techniques of grain handling systems.

**Keywords:** samoon bread, sensory, nutrition, whole wheat