

ALIEN PROPERTY CUSTODIAN

PROCESS FOR IMPROVING THE BAKING QUALITY OF FLOUR

Ernst Waldschmidt, Prag XVIII, and Anton
Bayer, Prag II, Moravia and Bohemia; vested
in the Allen Property Custodian

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The present invention relates to a process for improving the baking quality of flour, especially wheaten flour.

It is known to add to the flour, with the object to improve its baking quality oxidizing agents such as potassium bromate. There are serious objections against the addition of bromine containing compounds in hygienic respect, and in a number of countries the use of bromine compounds is not permitted.

The present invention has therefore also for its object, to substitute for the commonly used potassium bromate substances, the flour improving qualities of which are founded on physiological basis.

It has also become known, to add to the flour calcium salts, such as monocalcium phosphate or calcium sulfate. As experiments have shown, the calcium component has in these compounds no specific effects relating to the improvement of the baking quality. Pectins have also been added to the flour, to improve its baking quality. Pectins, however, same as for instance the sodium- or magnesium salts of their decomposition products, cause only a little increase in volume during the baking.

According to the present invention the baking quality of flour, especially wheaten flour, is improved in that, prior or during the making of dough, metal salts of the pectin, which are difficultly soluble in water, are added to the flour. By these additions, a considerable increase of volume of the baked goods is attained compared with baked goods which have been produced without such flour improving additions. The porousness of the baked goods becomes finer, the keeping quality is better, and the becoming stale is retarded. It is supposed that, owing to the colloid character of the pectin salts, the water is more strongly bound in the baked goods, so that this baked goods keeps fresh much longer. Further, by the addition of pectin salts the getting ready of the dough is shortened.

All the metal salts of the pectin which are difficultly soluble in water such as calcium-, barium-, strontium-, magnesium-, iron-, aluminium-, lead-, zinc salts, and the like possess the above mentioned properties of improving flour or baked ware. According to the invention only such metal salts of the pectin are employed which are physiologically harmless as for instance calcium- or iron pectate. Mixtures of calcium- and iron pectate may evidently also be employed. These pectates are obtained according to the usual processes described in literature.

The quantities of metal salts of the pectin employed for a certain quantity of flour may vary in very wide limits. Quantities of 10-80 gr, especially an addition of about 60 gr., calcium- or iron pectate to 100 kg of flour, have shown to be suitable. The favorable results of the process according to the invention have been ascertained in flours of the most different degree of grinding. Especially good results were obtained in doughs with comparatively high fat content.

A further improvement can be attained by the application of the process according to the invention, if the calcium- or iron pectate is employed together with physiologically harmless carrier substances. Such carrier substances are chiefly digestible substances with nutritive power such as starch products, especially potato- or wheat starch. Flours from cereals have also proved to be suitable. The calcium- or iron pectate, which at their production are obtained as strongly water containing colloids, are preferably applied in aqueous condition to the carrier substances employed and dried together with the same. The efficiency of the carrier substances which are employed is due to the fact that, at the drying of the calcium- or iron-pectate they assist in preserving the colloidal properties of the same and thereby their efficiency. For one part carrier substance preferably one part pectate is used.

It is also advantageous to employ the calcium- or iron pectate in the form of water containing suspensions or concentrated jellies. These jellies are evaporated so carefully and only to such an extent, that the colloidal condition is not impaired. The more extensively the colloidal properties of the calcium- or iron pectate are preserved, the more effective they will be as flour improving media.

Hereinafter the process according to the invention will be further explained on hand of several examples, however without any intention to limit the invention to the quantity proportions, kinds of flours, additions, working temperatures and the like which are employed.

Example 1

To a mixture of 500 gr wheaten flour of the type 0 fine, 300 gr water, 5 gr yeast, 6 gr sugar and 7 gr common salt, 300 mgr calcium pectate are added. After the dough has been prepared, it is kneaded and allowed to ferment during 90 minutes. The dough is kneaded and then again allowed to ferment for 30 minutes, again kneaded and again allowed to ferment for 30 minutes.

The dough is then shaped and a piece of dough of 750 gr is made. After the main fermentation baking at approximately 270° C oven temperature is carried out for 30-35 minutes. The dough temperature during the fermentation amounts to 30° C.

Example 2

5 gr of yeast are allowed to ferment with a little quantity of flour and 50 ccm of water for several minutes, whereupon 300 mgr iron pectate, either in the form of an aqueous suspension or of a jelly, are added to this mixture.

To this mixture a mixture of 500 gr flour, 6 gr sugar and 7 gr common salt is added. By addition of about 250-270 ccm of water the dough is prepared, kneaded and allowed to ferment for 90 minutes. The dough is then kneaded, left to ferment during 30 minutes, kneaded again and again left to ferment for 30 minutes. The dough is then shaped so that the piece of dough weighs 750 gr, and this piece is left 70 minutes to a last fermentation. The dough is then baked 30-35 minutes at 270° C. The temperature of the dough during the fermentation amounts to 30° C.

Example 3

5 gr yeast are allowed to ferment with a little quantity of flour and 50 ccm water for a few minutes, whereupon to this preparation 600 mgr of a mixture are added which consists of 300 mgr calcium pectate or iron pectate and 300 mgr starch flour. This mixture has been obtained by allowing to dry upon starch flour an aqueous suspension of calcium- or iron pectate.

500 gr flour, 6 gr sugar, and 7 gr common salt are added to the above mentioned preparation.

The further treatment is carried out according to example 2.

In the following tabula the results are stated which are obtained by the flour improving media according to the invention in comparison with the known media:

	Addition	Main fermentation time	Volume of baked goods	Height of baked goods
	<i>Mgrs.</i>	<i>Minutes</i>	<i>Ccm.</i>	<i>Mm.</i>
Control (experiment without addition).....		70	1,944	135
Calcium pectate.....	300	55-60	2,520	175
Iron pectate.....	300	60	2,480	165
Mixture of 300 mgr. calcium pectate and 300 mgr. starch.....	600	58	2,500	175
Potassium bromate.....	24	70	2,520	175
Calcium chloride.....	25	70	1,944	135
Calcium chloride.....	50	65	2,304	160
Beet pectin.....	100	70	2,088	145
Gel pectolic acid.....	100	70	2,088	145

The comparative experiments according to the preceding tabula have been carried out with wheaten flour 0 fine under the working conditions of the example 1. Compared with the employment of potassium bromate a shortening of the main fermentation time has been ascertained. The volume of the baked goods is approximately similar as when potassium bromate is used, but the advantage of the pectates employed according to the invention consists therein that they represent physiologically utilizable substances, whereas the bromates have to be considered as foreign substances.

ERNST WALDSCHMIDT.
ANTON BAYER.