

LIPIDS IN BAKERY PRODUCTS

Renata Korzeniowska – Ginter

Gdynia Maritime University

Department of Technology and Organization of Nourishment

In the research lipids and trans – isomers were marked in the bakery products and in the dough. The research materials were common wheat – rye bread and the dough, toast bread and its dough, the bread roll and the dough prepared by the Gdansk bakery in industrial conditions.

It was found out that contents of fat in the ready common bread is lower than in the dough. The reason of this phenomenon might be the interaction between fats, starch, proteins and other ingredients. The highest contents of trans – isomers were found in bread rolls. Four times lower contents of trans – isomers were marked in toast bread in spite of similar addition of fat.