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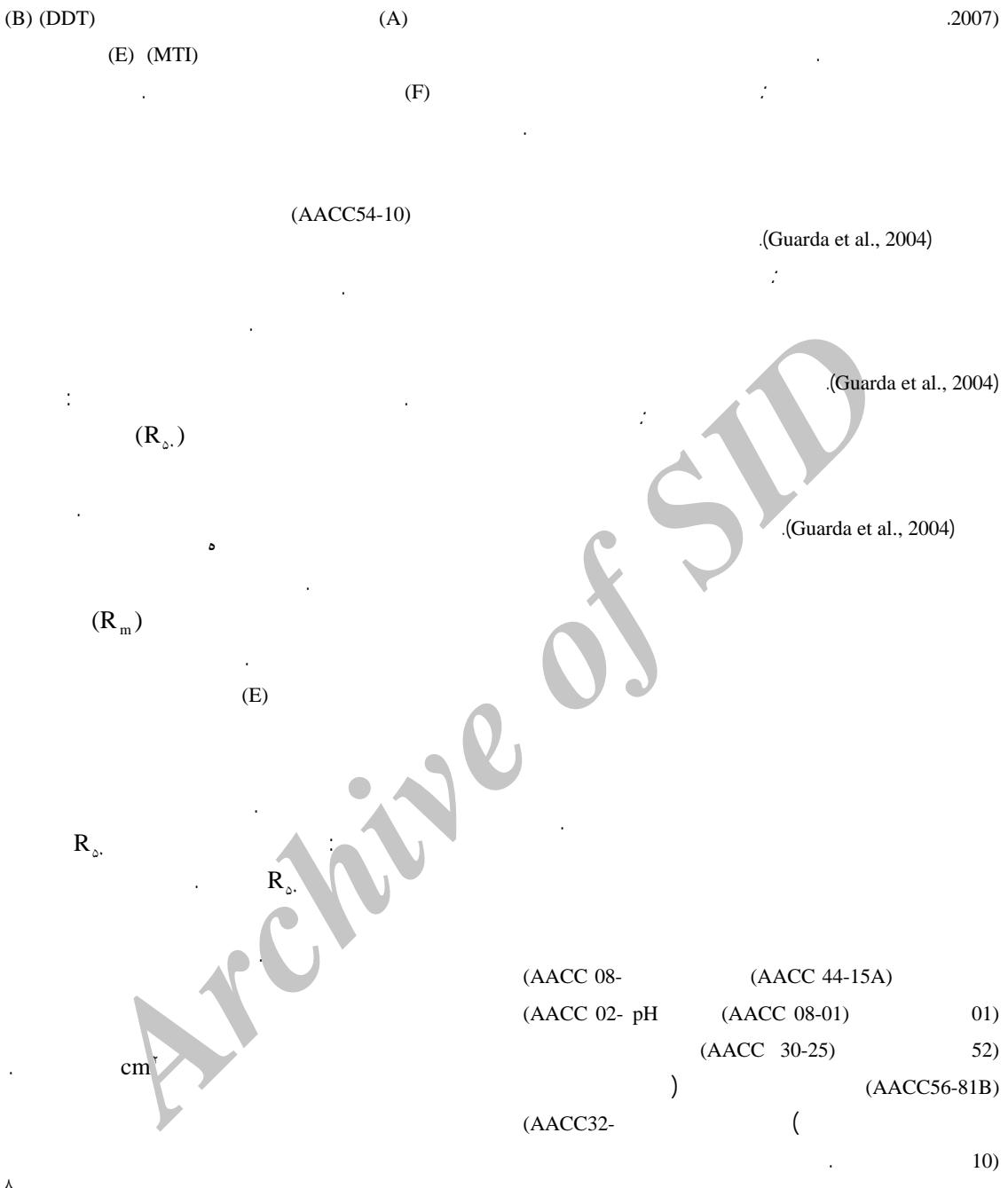
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(Rosell
et al., 2001; Guarda et al., 2004; Barcenas, 2004).
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.(Ghanbarzadeh, 2010)

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(Rosell et al., 2001; Barcenas, 2004 &

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(AACC54-10)

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$cm^۲$) (AACC56-81B)

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1. Arrival time
2. Dough developing time
3. Mixing tolerance index
4. Degree of softening
5. Resistance to Extension
6. Extensibility
7. Ratio Number
8. Hunter Lab

(AACC54-10)

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(D_{MAX}) ⁶   (

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                                        :

$$YI = \frac{١۴٢/٨۶ b^*}{L^*}$$ ( )

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$$WI = ١٠٠ - \sqrt{[(١٠٠ - L^*)^٢ + a^{*^٢} + b^{*^٢}]}$$ ( )

. YI: WI:

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. $$\Delta E = [(\Delta L^*)^٢ + (\Delta a^*)^٢ + (\Delta b^*)^٢]^{\frac{١}{٢}}$$ ( )

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.(Rosell et al., 2001; Shalini et al., 2007)

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1. Lightness Index
2. Differential Scanning Calorimetry
3. Pan
4. Hounsfield
5. Maximum load or Rupture force

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6. Maximum Deformation
7. Hedonic

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Rosell et al. (2001)

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Shalini et al. (2007)

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.al., 1999; Lazaridou et al., 2007)

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.(Shalini & Laxmi, 2007)

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(R_{50})

R_{50} .

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(2001) Rosell et al.

HPMC

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(2005) Rosell et al. . (E)

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. (Ozkoc et al., 2009)

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1 . Fermentation tolerance

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	R_m (BU)	E (mm)	R_50 (BU)	(cm)
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/				% /
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$R_{50}.$

$R_{50}.$ ة

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(ΔE)	(WI)	(YI)	(b^*)	(a^*)	(L^*)	
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HPMC (2005) & Rosell

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$(^oC) T_0$	$(^oC) T_P$	$(^oC) T_C$	$(^oC) T_R$	J/g		
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/ (/)c	/ (/)c	/ (/)c	/ (/)c	/ (/)a	( )	% /
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/ (/)b	/ (/)b	/ (/)c	/ (/)c	/ (/)b	( )	
/ (/)c	/ (/)a	/ (/)a	/ (/)a	/ (/)c	( )	% /
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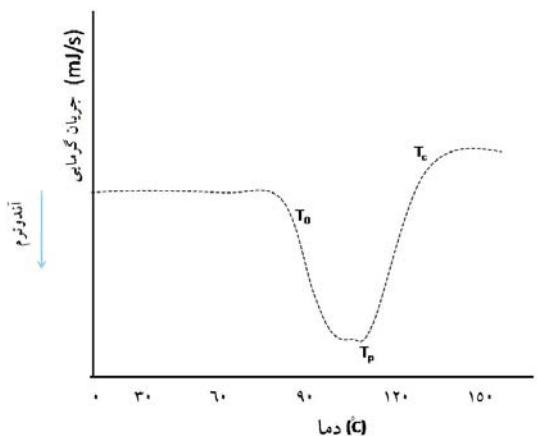
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.(Lazaridou et al., 2007)

Guarda et al. (2004)

(Demirkesen et al., 2010).

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نمونه ها	امتیازهای داده شده به تیمارها		
	یک روز پس از پخت	دو روز پس از پخت	چهار روز پس از پخت
شاهد	۳/۱۶(۰/۳۸)[b]	۲/۸۳(۰/۷۱)[a]	۲/۶۶(۰/۴۹)[b]
نمونهٔ حاوی ۰/۱٪ زانتان	۳/۵(۰/۵۲)[b]	۳/۵(۰/۵۲)[a]	۳/۳۳(۰/۴۹)[a]
نمونهٔ حاوی ۰/۵٪ زانتان	۴/۱۶(۰/۳۸)[a]	۳/۵(۰/۵۲)[a]	۳/۶۶(۰/۴۹)[a]

اعداد داخل پرانتز، انحراف معیار حاصل از شش تکرارمی باشند که به همراه میانگین داده ها داده شده اند. نمونه های با حروف مختلف که در یک ستون واقع شده اند در سطح ۵٪، اختلاف معنی داری دارند.

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