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QUALITY CONTROL OF FLOUR AND BAKERY PRODUCTS BY SCORE

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Abstract
The article provides a manual of standard generally accepted and methods for the study of bakery products with a logical structure that allows you to easily orient all the necessary methods for the study of bakery products.

Keywords: bakery products, GOST, organoleptic parameters, nutritional food product.

Introduction

One of the main tasks of the bakery industry is the production of bakery products of high quality. Such products can be obtained only if all technological modes of production are observed and all possible deviations are promptly corrected.

Various microbiological methods are used to control the quality of bakery products, which makes it possible to ensure the production of products that meet the requirements of technical documentation.

Control of the production process and is aimed at identifying defects, defects in finished products and checking reliability during its manufacture.

The manual is based on standard, generally accepted and new methods of research of bakery products. The manual has a logical structure that makes it easy to navigate in it, and contains all the necessary methods for the study of bakery products.

The range of products produced by the bakery industry includes the following groups: bread, bakery products, small-piece bakery products, products of reduced humidity, pies, pies, donuts. The quality of the finished product must meet the requirements of the relevant regulatory and technical documents and the regulation on scoring.

According to GOST 5667-65, bakery products are accepted in batches. The party is considered:

- In the expedition of the enterprise - during the continuous process of dough preparation, bakery products of the same name produced by one team in one shift; during the batch process, dough preparation bakery products produced by one team in one shift from one batch of dough;

- In the retail network – bakery products of the same name, received under one consignment note.

Upon receipt of unsatisfactory results, continuous control (disassembly) is performed.

To control organoleptic indicators (except for the shape, the surfaces of the indicators are "scattered" in accordance with GOST 18321-73.

In the process of developing a batch of products at an enterprise or a batch that has entered the retail network, individual products in quantity are selected from trolleys, containers, racks, shelves, baskets, trays or boxes.

Brokerage is a quality control of finished products, which consists in the inspection and separation of substandard products from products that meet the requirements of standards (GOST) technical specifications (TU). It ensures the supply of only standard products to the retail network and is mandatory for all bakeries.

Bakery products are also rejected for quality in the retail network. At the enterprises of the bakery production, brakeage is carried out by forwarders-brokers who are responsible for the acceptance and release of good-quality products to the retail network.

All employees conducting brakeage must be trained by a technologist and certified. At bakery enterprises, they are assigned the following duties:

- Sorting of products by organoleptic characteristics and weight;
- Control over compliance with the rules of laying and storage of finished products in the expedition and processing of defective products;
- sampling for laboratory analysis together with the master and the technologist;
- Notification of the masters and the administration of the enterprise about the release of substandard products;
- Checking the condition of the transport for the transportation of bakery products for compliance with its requirements of sanitary regulations;
- Participation in all works carried out by the company to improve the quality of products.

If there are disagreements in the evaluation of bakery products between the receiver and the freight forwarder, a representative of the sanitary inspection station is called by the broker.

Control over the work of freight forwarders in terms of carrying out the bread in the bakery is carried out by a technologist.

To control organoleptic parameters (except for shape, surface and color), as well as the presence of foreign inclusions, crunch from mineral impurities, signs of diseases and mold, five units of products are selected from a representative sample. Indicators: the shape, surface and color are controlled by inspection of the entire bakery product.

Organoleptic indicators (except for shape, surface and color) are controlled through the senses (sense of smell, touch, vision).

The Department of Food Production Technology of the Tashkent Chemical-Technological Institute has developed a methodology for scoring the quality of bakery products.

This technique comprehensively reflects (in points) the most important indicators of the quality of bakery products from wheat flour, determined by organoleptic methods of analysis, and takes into account the weight (significance) of each indicator. Evaluation of each indicator is carried out on a 5-point scale.

Each score on this scale quantifies a certain level of quality: score 5 - excellent, 4 - good, 3 - satisfactory, 2 - insufficiently satisfactory, 1 - unsatisfactory.

The quality of the bakery product is estimated as the sum of points in quantitative terms.

Table 1 shows the indicators of the quality of bakery products and indicates their weight, established on the basis of processing data from the survey of experts.

Table 1

A point assessment of the quality of bakery products, taking into account the weight of the main indicators.

№	Name	Weighting factor	Assessment points	Weight-based assessment, points
1	Volume of shaped bread	3,0	1-5	3-15
2	Correctness of the form	1,0	1-5	1-5
3	Form stability of hearth bread	2,0	1-5	2-10
4	Crust coloring	1,0	1-5	1-5
5	Crumb color	2,0	1-5	2-10
6	Smell	2,5	1-5	2,5-12,5
7	Taste	2,5	1-5	2,5-12,5

The peculiarities of dough preparation using rye flour are due to some distinctive baking properties of flour, namely the state of its carbohydrate-amylase and protein-proteinase complexes.

Scientific research in the field of baking and the nutritional value of bread has been carried out for about a century and a half.

The nutritional value of bread, like any food product, is determined primarily by its caloric content, digestibility and the content of additional nutrition factors in it: vitamins, minerals and essential amino acids.

However, it would be completely wrong to assess the nutritional value of bread only from the point of view of its chemical composition, without taking into account such properties as taste, aroma, porosity of the crumb and the appearance of bread. Regular intake of bread together with food makes great physiological sense, since bread gives the mass of absorbed food a favorable consistency and structure that contributes to

the most efficient work of the digestive tract and the most complete wetting of food with digestive juices.

Bread and bakery products must comply with GOST standards, be made exclusively from high-quality raw materials using technological processes that ensure the production of high-quality products, because bread is included in the diet and to a certain extent affects human health.

A method of production of "bread, which involves kneading dough from flour, water, fermentation agent, table salt and other components provided by the recipe, adding a functional additive, fermentation of dough, cutting it, proofing dough blanks and baking finished products, characterized in that a mixture of dairy product, acid agent and flavor is used as a functional additive components with their following ratio, a functional additive is added in an amount from 0.1 to 6.0% of the flour weight, when kneading, rye flour is used, or a mixture of rye and wheat flour, or flour, the mixture of rye and wheat grains obtained by grinding, while using rye flour, the fermentation of the dough is carried out until the acidity reaches no more than Ngrad, when using a mixture of rye and wheat flour - up to an acidity of no more than 12 degrees, when using flour "obtained by grinding a mixture of rye and wheat grains - up to an acidity of no more than 10 degrees.

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