Formulation and characterization of bread using coconut-pulp flour and wheat flour composite with addition of xanthan-gum

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Abstract	Coconut-pulp flour is coconut flour made from by-product of coconut-milk based food products. The flour contains no gluten and high fibre, which can be considered as functional potential food. Bread made from composite-flour of coconut-pulp flour and wheat flour was studied for its physic-chemical and sensory characteristics. Addition of hydrocolloid, like xanthan-gum, was aimed to provide viscoelasticity for the dough which is essential for baked product. Composite-flour proportion used in this study was; 10CPF/90WF, 15CPF/85WF and 20CPF/80WF; and xanthan gum to total flour of 0,1% and 0,4%. Variable observed were; crumb-texture, crumb-colour, taste of coconut, preference and flavour; moisture, ash, fiber and soluble-protein contents. The research showed that addition of coconut-pulp flour in the composite-flour decreased specific volume value and increased the bread texture produced. It also increased the bread moisture-content, ash-content, fibre-content and soluble protein-content. Moreover, the xanthan-gum addition resulted in decreased specific-volume value and increased texture and fiber-content of the bread produced. Overall, the sensory characteristic of crumb colour, flavour and panellist preference revealed better than control bread made from wheat flour, however its crumb texture harder compare to control bread made from wheat flour. This study showed that coconut-pulp flour potential to be developed for production of functional food.
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