

## **Frequently asked questions**

- **What is the approximate moisture content of wheat flour**

The moisture content of wheat flour is around 12-13%.

- **What is the general production of wheat in world and in our country ?**

Global production of wheat is around 700 Million tons

And that of our country is around 90 Million tones.

- **Why wheat is considered for production of bakery products?**

Wheat flour contains an important protein viz. Gluten. It also contains around 14-15% damaged starch, which helps in good production bread.

- **Which is imp't protein the wheat contains, how it is different from other cereal grains.**

The protein present in wheat is gluten, which consists of glutelin and gliadin.

They are alcohol soluble , but other proteins are different.

- **Why wheat dough is elastic/viscoelastic in nature.**

Wheat dough is or because of gluten protein in the wheat flour, the dough is elastic or viscoelastic in nature.

- **Name different types of wheat. Which type of wheat are used for the preparation of bread as well as for the preparation of biscuits.**

The different types wheat are hard and soft. Hard wheat is used for manufacture of bread, where as soft wheat is used for preparation of biscuits.

- **Name different types of products prepared from wheat.**

The different types of products prepared from wheat are Medium patent flour, Long patent flour, *Whole wheat flour*, *Enriched flour*, *self rising flour*, *bread flour* , *cake flour*, *refined flour*, *semolina*, *amylase rich flour etc.*

- **Which are the byproducts of wheat milling industry ?**

Gluten, germ and bran are the byproducts of wheat milling.

- **Name the steps involved in the preparation large scale production of wheat maida or whole wheat flour**

Chronologically the steps involved in making wheat maida or wheat flour are

1. Vibrating screen → 2. Aspirator → 3. Disc separator → 4. Scourer → 5. Magnetic

separation → 6. Tempering → 7. Entoleter → 8. Grinding bin → 9. Sifter → 10. Purifier  
11. The down purifier

- **How wheat flour is enriched ?**

Wheat is enriched with Thiamine, riboflavin, niacin and iron, in some countries it is enriched with calcium, which is added in the form of chalk, phosphorus is added in the form of bone meal, even Vitamin D is also added. There are plans to add Essential Amino Acids for enriching the wheat flour.

- **How ageing and bleaching of wheat flour is carried out.**
- **Fresh wheat flour is aged by addition of some chemicals like Potassium bromate, though now it is finalized for not using this chemical. Another chemical being used are potassium iodate...Some times wheat flour is yellow in colour, this colour is masked by using a chemical viz. Nitrogen peroxide.**

- **Inform the proximate composition of wheat germ**

The proximate composition of wheat germ are : Moisture 9.0 – 13.0 % ; Protein (N x 5.7) 22 - 32 % ; Fibre (cellulose) 1.8 – 2.5 %, Fat or oil 6.0 – 11.0 % ; Mineral matter (ash) 4.0 – 5.0 % ; Carbohydrates 35.0 – 45.0 %

- **Inform the proximate composition of wheat bran**

The proximate composition of wheat bran are Moisture : 14.0% ; Protein : 15.5 % ; Fiber : 9.6% ; Fat or oil : 3.5% ; Mineral matter (ash) : 5.4% and Carbohydrates : 52%.