Functional properties of composite flour: a review

ABSTRACT

Incorporation of composite flour into wheat flour for bakery goods production is expected to produce an effect in the functional properties of the blended samples. Functional properties of composite flour have been studied in most of the developing countries which used and imported a large amount of wheat flour to fulfil the increasing number of consumers as the higher demand in the development of bakery and pastry products. In this review paper, the characteristics of composite flours were reviewed to determine the suitability of the raw materials to be used in the production of food products. The functional properties such as water and oil absorption capability, foam ability, emulsion capability, least gelation concentration, and particle size distribution might indicate the capability of the composite flour before proceeding to the development of food products were reviewed. The functionality of composite flour was found to be beneficial to enhance the variety of food products with acceptable appearance, organoleptic, nutrition, and low cost to fulfil consumer demands.