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Abstract No. 19

PaperTitle **Rheology and Baking Properties of Par-Baked Pizza Dough with Added Sorghum Bran**

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**ABSTRACT**

The pizza has become very popular over the years for being a nutritious, relatively cheap and convenient food product. However it is low in dietary fibre because it is made from refined wheat flour. Dietary fibre is an important nutritional requirement in the diet, but it has been found that the western daily diet is deficient in dietary fibre. Dietary fibre plays a role in preventing high blood cholesterol, diabetes and intestinal disorders. Sorghum bran not only provides insoluble and soluble dietary fiber but also contains natural antioxidants. Therefore, sorghum bran can be added to pizza to increase the dietary fiber content. Cereal bran however, changes the physico-chemical and functional properties of dough and may adversely affect the pizza quality. The objective of this study is to determine the effects added sorghum bran on the rheological and baking properties in terms of texture, specific volume, colour and crumb structure of pizza dough.