

CONTENTS

	Page
(1) INTRODUCTION.....	1
(2) REVIEW OF LITERATURE.....	3
Sunflower: Classification and Definition.....	3
Sunflower: Seeds varieties.....	3
Physical characteristics of sunflower seeds.....	4
Chemical composition of wheat and sunflower flours.....	5
(1) Wheat flour.....	5
(2) Sunflower.....	6
a) Chemical composition of sunflower whole seed (S.W.S.).....	6
b) Chemical composition of sunflower seed kernels (S.S.K.).....	8
c) Chemical composition of sunflower seed hulls.....	10
Protein digestibility.....	10
Effect of sunflower and oil seeds flours on dough properties and bread baking quality	13
Bread staling.....	19
 (3) MATERIALS AND METHOD.....	 22
I- Materials:	22
(1) Wheat flour.....	22
(2) Yeast	22
(3) Sunflower seeds.....	22
Dehulling process.....	22
Defatting process.....	23
Blending process.....	23
II- Processing methods:	23
A) Pan bread.....	24
B) Cake.	24
III- Analytical Methods.	25
a) Determination of seeds physical characteristics.	25
b) Determination of proximate chemical composition.....	25
Moisture content.	26
Protein content.	26
Ether extract.	26
Ash.	26
Crude fiber.	26
Total calories.	27
Total carbohydrate.	27
Protein digestibility (P.D.).	27
C) Rheological Properties (Dough Properties).....	27
1) Farinograph test:	27
2) Extensograph test:	28

D) Physical analysis for pan bread and cake:	28
Weight.....	28
Volume.....	28
Specific volume.....	28
E- Sensory evaluation	28
Pan bread.....	29
Cakes.....	30
F- Determination of staling rate	30
G) Statistical analysis.	30
(4) RESULTS AND DISCUSSION	31
(1) Physical properties of kernels and hulls of sunflower seed varieties.....	31
(2) Chemical composition of kernels and hulls of sunflower seeds varieties.....	31
(3) Chemical composition of wheat and sunflower flours.....	33
(4) Protein and protein digestibility of wheat flour and sunflower flour.....	34
(5) Chemical composition of wheat sunflower flours blends.....	36
(6) Effect of adding sunflower flour to wheat flour (72% ext.) on the Farinograph data.....	38
(7) Effect of adding sunflower flour to wheat flour (72% ext.) on the Extensograph data.....	47
(8) Effect of adding sunflower flour to wheat flour (72% ext) on physical properties of pan bread.....	55
(9) Effect of adding sunflower flour to wheat flour (72% ext) on physical properties of cake.....	58
(10) Chemical composition of pan bread supplementd with sunflower flours.....	60
(11) Chemical composition of sponge cake supplementd with sunflower flour.....	62
(12) Protein and Protein digestibility of pan bread supplemented with sunflower flour.....	62
(13) Protein and Protein digestibility of sponge cake supplemented with sunflower flour.....	65
(14) Sensory evaluation of pan bread made from wheat flour (72% ext.) blends with full-fat and defatted sunflower flours (Miak and Balady).....	67
(15) Sensoty evaluation of cake made from wheat flour (72% ext.) blends with full-fat and defatted sunflower (Miak and Balady).....	77
(16) Effect of adding full-fat and defatted sunflower flour to wheat flour on Alkaline Water Retention Capacity (A.W.R.C.) of pan bread.....	77
(17) Effect of adding full-fat and defatted sunflower flour to wheat flour on Alkaline Water Retention Capacity (A.W.R.C.) of cake.....	80
(5) SUMMARY AND CONCLUSION.	83
(6) REFERENCES	90
(7) ARABIC SUMMARY	