



## IMPACT OF ALGAE ADDITION ON BREAD PROPERTIES AND CONSUMERS BEHAVIOR-PRELIMINARY RESEARCH

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### ABSTRACT

The paper presents some preliminary results related to the effects of *Spirulina* (*S. platensis*) powder addition in ratios of 1%, 3% and 5%, respectively on some properties of white bread. Experimental data indicate that the fortification of bread results in significantly higher values of polyphenols and proteins contents, antioxidant activity and minerals level, the higher *Spirulina* ratio the higher values were obtained. On the other side, the consumers studies indicated that spirulina-bread is not accepted, the highest ratio of added *Spirulina* the lowest scores for sensorial attributes being obtained. The main reasons indicated by the consumers for the spirulina-breads rejection were the grey-green color of breads often associated with mold presence, the caverns in the bread crumb and the “herbal” taste. Further investigations are required to find spirulina-bread formulations able to meet both the high functionality and consumers sensorial expectations.

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### Keywords:

*Spirulina powder*

*Spirulina bread*

*Functional bread*

*Consumer acceptance*