

ABSTRACT

Rheological properties of composite flour prepared by addition of ungerminated and germinated flaxseed flour in wheat flour and whole wheat meal were studied. The ungerminated and germinated flaxseed flour was added at different levels 5%, 10%, 15% and 20%. It was observed that as the levels increased the development time increased significantly whereas stability time and mixing tolerance index decreased. A significant increase in paste temperature, peak viscosity, final viscosity, final viscosity upto 10% addition and later on started decreasing. Farinograph results showed that as the levels of incorporation of ungerminated and germinated flaxseed meal increased in wheat flour and whole wheat meal, the development time increased significantly whereas the stability time decreased.