

BlendPūr™ as a Cost Reduction Ingredient in a White Pan Bread

BlendPūr™ was used to reduce shortening/oil in a white pan bread. Two product development centers were used for this testing. The Canadian International Grains Institute (CIGI) in Winnipeg, Manitoba conducted two tests, one at a level of 3% (bakers%) and the other at 0.3%, both to replace 50% of the shortening in a bread formulation. At both levels, the BlendPūr™ was successful as a replacement for the shortening. However, at 3% there was a cost increase, countered by less mixing time and higher dough yield (3 - 4 more loaves per 100 loaf batch). At the 0.3% inclusion rate, there was significant cost reduction, (.05 / 3kg of flour used) along with a higher yield and equivalent mixing time.

Merlin Development in Plymouth, MN also conducted testing using 0.3% BlendPūr™ as a replacement for 50% of the oil in a pan bread. There was a cost reduction of the oil ingredient portion of the mix of 30% (.008 / 1600 grams of total weight of dough). There was also an increase in total absorption which would net 10 grams per 1600 grams of dough. In all cases, the BlendPūr™ addition resulted in improved dough handling properties, and resulted in bread with similar crumb, texture and taste characteristics and that were visually as appealing as the control. In the case of 0.3% inclusion, the softness of the finished product was the same as the control, throughout the 5 day test period. In the case of 3% inclusion, on day 1 the BlendPūr™ improved softness, but by day 3 it was not as soft as the control.

There are other considerations in the use of BlendPūr™ to replace shortening or oil, such as the reduction of total fat by 50% and the inclusion of ALA Omega 3, which in the case of 3% inclusion, could be quite significant.

BlendPūr™ contains 22% ALA Omega 3, or 220mg per gram.