Effect of Polyols on The Rheological and Sensory Parameters of Frozen Dough Pizza

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Polyols are also important functional ingredients usually behave as humectants in different food products. Frozen dough bakery products face a challenge of relatively short shelf life with decreasing quality characteristics with the increasing frozen storage periods of time. The objective of this study was to determine the effect of different levels of Polyols on the rheological and sensory parameters of frozen dough Pizza during different storage interval of time. Different Polyols levels (sorbitol and mannitol) were studied on flour basis on the rheological properties of commercial wheat flour and their effect on the organoleptic parameters in frozen dough pizza (FDP) were monitored after 0, 15, 30, 45 and 60 days of frozen storage. It was observed that water absorption, arrival time, departure time, peak time and tolerance index was higher in flours containing 2% addition of polyols (sorbitol and mannitol) treatments in the commercial wheat flours for the empirical rheological measurements. Addition of sorbitol and mannitol at the level of 2% on flour weight basis improved the quality of frozen dough pizza while sensory parameters of frozen dough pizza effected significantly during the storage periods.