

11<sup>th</sup> Global Summit on

# Food & Beverages

September 22-24, 2016 Las Vegas, USA

## The isolation and performance evaluation of yeast (*Saccharomyces cerevisiae*) from Raffia palm (*Raphia hookeri*) wine used at different concentrations for proofing of bread dough

**Amadi E C**

Institute of Management and Technology, Enugu, Nigeria

Yeast (*Saccharomyces cerevisiae*) was isolated from the fermenting sap of raffia palm (*Raphia hookeri*) wine. Different concentrations of the yeast isolate were used to produce bread samples – B, C, D, E, F containing (2, 3, 4, 5, 6)g of yeast isolate respectively, other ingredients were kept constant. Sample A, containing 2 g of commercial baker yeast served as control. The proof heights, weights, volumes and specific volume of the dough and bread samples were determined. The bread samples were also subjected to sensory evaluation using a 9–point hedonic scale. Results showed that proof height increased with increased concentration of the yeast isolate; that is direct proportion. Sample B with the least concentration of the yeast isolate had the least loaf height and volume of 2.80 cm and 200 cm<sup>3</sup> respectively but exhibited the highest loaf weight of 205.50 g. However, sample A, (commercial bakers' yeast) had the highest loaf height and volume of 5.00 cm and 400 cm<sup>3</sup> respectively. The sensory evaluation results showed sample D compared favorably with sample A in all the organoleptic attributes-(appearance, taste, crumb texture, crust colour and overall acceptability) tested for ( $P \leq 0.05$ ). It was recommended that 4 g compressed yeast isolate per 100 g flour could be used to proof dough as a substitute for commercial bakers' yeast and produce acceptable bread loaves.

### Biography

Amadi E C is working as a Lecturer at the Department of Food Technology, Institute of Management and Technology, Enugu, Nigeria. Her experience includes various programs, contributions and participation in different countries for diverse fields of study. Her research interests reflect in her wide range of publications in various national and international journals.

amadiecimt@yahoo.com

### Notes: