

FAPC Co-sponsors Baking Seminar

STILLWATER, Okla. – The Food & Agricultural Products Center at Oklahoma State University recently hosted a seminar to discuss dough conditioners, probiotics and mineral yeast in the baking industry.

The FAPC, Dancing Bear Ingredients, L.L.C. of Bartlesville, Okla. and Lallemand Corporation of Montreal, Canada sponsored the “Problem Solving Baking Ingredients” seminar.

The featured speaker of the seminar was Jan van Eijk of Lallemand Corporation, said Dave Dreisker, chair of the seminar and president of Dancing Bear Ingredients, L.L.C.

"Jan brings to us a wealth of experience in the baking industry ranging from the theoretical to the day-to-day practical applications faced by bakers and blenders," Dreisker said.

The seminar began with van Eijk discussing enzymes in bread making. Enzymes are complex proteins that are produced by living cells and catalyze specific biochemical reactions at body temperatures.

Baking enzymes include amylases, hemicellulases, proteases, oxidases and phospholipases.

Bakers want to reduce costs, improve quality and consistency and make formulation more label friendly and clean, van Eijk said.

"Reformulating to include enzymes will often increase quality and reduce costs," van Eijk said.

He also discussed the importance of probiotics. Probiotics are live microorganisms which when administered in adequate amounts confer a health benefit on the host. They are found in plants, animals, fish, silage, fermented foods such as yogurt and cheese and feed supplements such as capsules and tablets.

Probiotics must be properly identified and well characterized, van Eijk said.

“Probiotics must be viable, provided in adequate doses and have demonstrated health benefits,” he said.

Some of the health benefits of probiotics include minimizing gastro intestinal disorder, allergies and intolerances, vaginal infections and tooth decay.

The final topic van Eijk covered was mineral-enriched yeast. Mineral-enriched yeast is a biological source of essential trace elements and is produced by growing yeast in the presence of measured amounts of minerals.

Lallemand Corporation has been exploring mineral-enriched yeast in the baking industry for some time, van Eijk said.

“Bread is a good product for supplementation of mineral,” he said.

At the conclusion of the seminar, the participants were treated to lunch sponsored by the Lallemand Corporation.

For additional information on dough conditions, probiotics or mineral yeast, contact the FAPC at (405) 744-6071.

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