CHAPTER 7: REFERENCES

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APPENDIX A: SCORE SHEET USED IN THE SENSORY EVALUATION OF BROWN BREAD

SENSORY QUALITY:

State for the following attributes how much each sample differs from the scores of an ideal brown bread (1 = not at all; 7 = very much so).

1. Texture

not at all — very much so

2. Moistness

not at all — very much so

3. Graininess

not at all — very much so

4. Chewiness

not at all — very much so

5. Taste

not at all — very much so

6. Overall acceptability

not at all — very much so

APPENDIX B: LIST OF PUBLICATIONS AND PRESENTATIONS

PUBLICATIONS:

DE KOCK, S., TAYLOR, J. AND TAYLOR, J.R.N., 1999. Effect of heat treatment and particle size of different brans on loaf volume of brown bread. Lebensmittel Wissenschaft und Technologie **32,** 349-356.

PAPER PRESENTATIONS:

DE KOCK, S. AND TAYLOR, J.R.N., 1995. The influence of bran on loaf volume and bread quality. 13th Biennial Congress of the South African Association of Food Science and Technology, Durban, South Africa, September, 1995.

DE KOCK, S. AND TAYLOR, J.R.N., 1999. The influence of bran on bubble formation and loaf volume of brown bread. 15th Biennial Congress of the South African Association of Food Science and Technology, Cape Town, South Africa, September, 1999.

POSTER PRESENTATIONS:

DE KOCK, S AND TAYLOR, J.R.N., 1998. The influence of bran on bread loaf volume. 10th ICC Cereal and Bread Congress, Porto Carras, Greece.

"Go thy way, eat thy bread with joy, and drink thy wine with a merry heart; for God now accepteth thy works…"

Ecclesiastes 9:7