

Table 3: Effect of composite flour with PGS and maize flour on loaf volume and bread staling:

Samples	Specific Loaf Volume (SLV ml/g)	Bread Crumb Compressibility Data		
		Initial modulus (E_0) (g)	Limiting modulus (E_{∞}) (g)	Rate constant (K)
Wheat flour (WF)	3.51 ±0.05	230	1040	0.493
WF 10% PGS	3.82 ±0.25	204	998	0.443
WF 10% PGS+ 10 % MF	3.36 ±0.02	213	1013	0.461
WF 10% PGS+ 15 % MF	3.07 ±0.05	215	1000	0.469
WF 10% PGS+ 20 % MF	2.92 ±0.19	222	1024	0.619
WF 10% PGS+ 25 % MF	2.81±0.14	242	1084	0.624
WF 10% PGS+ 30 % MF	2.67 ±0.22	247	1086	0.651

Table 4. Sensory evaluation of composite flour bread with PGS:

Samples	Crumb	Crust color	Aroma	Taste	Texture	Overall acceptance
Wheat flour (WF)	8.4	8.2	7.1	8.2	8.5	8.4
WF 10% PGS	9.0	8.3	8.1	8.5	8.7	8.7
WF 10% PGS+ 10 % MF	7.3	8.0	7.4	8.1	7.7	7.3
WF 10% PGS+ 15 % MF	6.6	7.2	6.8	6.2	7.2	6.8
WF 10% PGS+ 20 % MF	6.4	6.3	6.8	5.9	6.0	6.4
WF 10% PGS+ 25 % MF	5.9	6.6	5.8	5.2	5.8	5.7
WF 10% PGS+ 30 % MF	5.0	4.8	5.3	4.9	4.2	4.8

Mean of 10 scores for each sensory characteristics