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THE EFFECT OF
CHEESE POWDER
IN THE
FUNCTIONAL PROPERTIES
OF CROISSANT PASTRY

A THESIS PRESENTED IN PARTIAL FULFILMENT
OF THE REQUIREMENTS OF THE DEGREE OF
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ABSTRACT

The increasing use of cheese powder as an ingredient used by food manufactures can be related to the changing consumer needs, identifying new consumer preferences, marketing and obtaining an acceptable capital return.

Cheese powder have been used in bakery products to improve their functional properties and impart flavour. Therefore, the development of cheese flavoured croissants was chosen to increase the utilization of cheese powder in the formulation croissant pastry. For this reason, the New Zealand Dairy Board (NZDB) predicted a brighter future for this type of dairy ingredient because of its dual acceptability of providing important functional characteristics and its cost advantage over other dairy products.

The addition of cheese powder to croissant pastry resulted in affecting the dough's physical properties and baking characteristics; i.e, increasing the dough elongational viscosity, decreasing the farinograph absorption values, decreasing the specific volume of baked croissants, and croissant firmness results indicating significant differences as a function of time for storage.

Cheese croissants containing ten percent level of cheddar-20 cheese powder was found to be the only one to have statistically significant differences in most of the attributes compared to CP1 and CP2 cheese powder when used in the formulation. Ten percent level of cheddar-20 cheese powder received the highest score and preferred by 77.8% of the panellists. Therefore, the ten percent of cheddar-20 cheese powder level was chosen for further development including the determination of the new cheese powder mixing method with its time-temperature relationship and evaluation of the market trial.

The new cheese powder mixing method (3% cheese powder mixed with dry ingredients, and 7% used to produce cheese paste) during which the paste was applied over the laminated dough and the cheese powder combined with the dry ingredients improved the cheese croissant quality characteristics when compared to the other mixing method (total 10% cheese powder mixed with other dry ingredients).

The baking time-temperature relationship of the new cheese powder mixing method was twenty seven minutes at 275°F which gave the best quality characteristics for high volume, a golden brown crust colour and flaky texture. This method received the highest scores and the most acceptable cheese croissant by the panellists.

The market evaluation results indicated that 87% of potential consumers preferred the cheese croissants. The total sales potential indicated to be approximately 2.000 tonnes/annum of finished product with a population of ten percent of the market share. The estimated net present value over five year product life was \$3,206,000.

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And if all the trees on earth were pens and the ocean (were ink), with seven oceans behind it to add to its (supply), yet would not the words of Allah be exhausted (in the writing):for Allah is Exalted in powerfull of Wisdom.

(The Holly Qur'an 31:27) Luqman

TABLE OF CONTENTS

<u>CONTENTS</u>	<u>PAGE NUMBER</u>
CHAPTER 1. INTRODUCTION	1
CHAPTER 2. LITERATURE REVIEW	3
2.1 CHEESE POWDER AND OTHER DAIRY PRODUCTS USED IN THE BAKING INDUSTRY AND THEIR EFFECTS	3
2.2 CLASSIFICATION AND STRUCTURE OF CASEIN PROTEIN IN CHEESE	5
2.2.1 PHYSICO-CHEMICAL CHARACTERISTICS OF CASEIN PROTEIN	6
2.2.2 INTERMOLECULAR FORCES OF CASEIN PROTEIN	6
2.3 DOUGH FORMATION	9
2.3.1 RHEOLOGICAL PROPERTIES OF DOUGH AND BAKED DOUGH	9
2.3.1.1 VISCO-ELASTIC BEHAVIOUR OF DOUGH	9
2.3.1.2 DETERMINATION OF TEXTURE CHARACTERISTICS OF BAKED PRODUCTS	12
2.4 MANUFACTURE OF PLAIN CROISSANT	13
2.4.1 CHARACTERISTICS OF THE PLAIN CROISSANT DOUGH	14
2.4.2 RAW MATERIALS OF PLAIN CROISSANTS AND THEIR FUNCTIONALITY	14
2.4.3 ADDITIVES	15
2.4.4 THE FLAKINESS MECHANISM OF PLAIN CROISSANTS	18
2.4.5 TYPES OF FATS USED IN CROISSANTS PASTRIES	19
2.4.6 BASIC CROISSANT PASTRY RECIPES AND PROCEDURE	22
2.4.7 THE LAYERING OF CROISSANT PASTRY	23
CHAPTER 3. OBJECTIVES	25
3.1 INTRODUCTION	25
3.2 STUDY OBJECTIVES	26
CHAPTER 4. MATERIALS AND METHODS	27
4.1 MATERIALS	27
4.2 EXPERIMENTAL DESIGN	28
4.3 METHODS OF ANALYSIS	32
4.3.1 CHEMICAL METHODS	32
4.3.1.1 PROTEIN CONTENT	32

4.3.1.2	FAT CONTENT	32
4.3.1.3	MOISTURE CONTENT	33
4.3.1.4	ASH CONTENT	33
4.3.2	PHYSICAL METHODS	34
4.3.2.1	pH MEASUREMENTS	34
4.3.2.2	VOLUME MEASUREMENTS	34
4.3.2.3	WEIGHT MEASUREMENTS	34
4.3.2.4	SPECIFIC VOLUME MEASUREMENTS	35
4.3.2.5	COLOUR MEASUREMENTS	35
4.3.2.6	FARINOGRAPH MEASUREMENTS	37
4.3.2.7	ELONGATIONAL VISCOSITY MEASUREMENTS	40
4.3.2.8	TEXTURE MEASUREMENTS	41
4.4	SENSORY EVALUATION	43
4.5	DATA ANALYSIS	43
CHAPTER 5.	RESULTS AND DISCUSSIONS	44
5.1	EVALUATION OF DOUGH RHEOLOGY	44
5.1.1	EVALUATION OF FARINOGRAPH ABSORPTION	44
5.1.2	EVALUATION OF THE ELONGATIONAL VISCOSITY	49
5.2	EVALUATION OF BAKED DOUGH RHEOLOGY	51
5.2.1	EVALUATION OF COMPRESSION TEST	51
5.2.2	EVALUATION OF PENETRATION TEST	52
5.3	EVALUATION OF THE DOUGH, CRUMB (INSIDE) AND CRUST COLOUR	62
5.4	EVALUATION OF pH ON THE DOUGH AND BAKING DOUGH	64
5.5	ANALYSIS OF THE SENSORY EVALUATION TRIAL	64
5.5.1	EVALUATION OF CP1 AND CP2 CHEESE POWDER TYPES	66
5.5.2	EVALUATION OF CHEDDAR-20 CHEESE POWDER	69
5.6	CONCLUSION	72
CHAPTER 6.	DETERMINATION FOR THE CHEESE POWDER MIXING METHOD AND ITS TIME - TEMPERATURE RELATIONSHIP FOR BAKED CHEESE CROISSANTS	74
6.1	INTRODUCTION	74
6.2	OBJECTIVES	75
6.3	METHODOLOGY	75
6.3.1	CHEESE POWDER MIXING METHOD	75
6.3.2	TIME - TEMPERATURE RELATIONSHIP	75
6.4	RESULTS AND DISCUSSION	78
6.4.1	EFFECT OF CHEESE POWDER MIXING METHOD	78

6.4.2	EFFECT OF THE TIME - TEMPERATURE RELATIONSHIP ON THE BAKED CHEESE CROISSANT	79
6.5	CONCLUSION	81
CHAPTER 7.	MARKET EVALUATION OF THE DEVELOPED PRODUCT	83
7.1	INTRODUCTION	83
7.2	OBJECTIVES	83
7.3	METHODOLOGY	84
7.3.1	SURVEY METHOD	84
7.4	RESULTS AND CONCLUSION	84
7.4.1	SOCIO-ECONOMIC CHARACTERISTICS OF THE RESPONDENTS	84
7.4.2	RESPONDENT PREFERENCE IN CRUST AND INSIDE COLOURS OF CHEESE FLAVOURED CROISSANTS	85
7.4.3	RESPONSE TO ON TEXTURE OF CHEESE FLAVOURED CROISSANT	86
7.4.4	RESPONSE TO ON TASTE AND AROMA OF CHEESE FLAVOURED CROISSANT	86
7.4.5	RESPONSE TO ON PLEASANT TASTE OF CHEESE FLAVOURED CROISSANT	87
7.4.6	RESPONSE TO OVERALL ACCEPTABILITY OF CHEESE FLAVOURED CROISSANT	87
7.4.7	RESPONSE TO PREFERENCES OF LOCATION TO BUY CHEESE FLAVOURED CROISSANT	88
7.4.8	RESPONSE TO EXPECTED PRICE TO PAY	88
7.4.9	RESPONSE TO WILLINGNESS TO BUY THE PRODUCT	89
7.4.10	RESPONSE TO PREFERENCE ON PACKAGING SIZE	89
7.4.11	RESPONDENTS REASONS FOR BUYING THE CHEESE FLAVOURED CROISSANTS	90
7.4.12	THE RESPONDENTS RESPONSE TOWARDS THE PRODUCT USAGE	90
7.4.13	RESPONSE TOWARDS THE PRODUCT: OVERALL, LIKED OR DISLIKED	91
7.5	CALCULATION OF THE MARKET POTENTIAL	91
7.6	PROJECT LIFE CYCLE	93
7.7	CALCULATION OF SALES POTENTIAL	93
7.8	PRICES	94
7.9	PRODUCTION COSTS	94
7.10	GENERAL EXPENSES	96
7.11	NET PRESENT VALUE	96
7.12	DISCUSSION	97

APPENDIX 1.

APPENDIX 2.

APPENDIX 3.

REFERENCES

LIST OF TABLES

<u>TABLES</u>	<u>PAGE NUMBER</u>
2.1 NON-COVALENT FORCES BETWEEN POLYPEPTIDE CHAINS OF CASEIN PROTEIN	7
2.2 NUMBERS OF LAYERS PER HALF TURN	24
4.1 STANDARD FORMULATION OF PLAIN CROISSANT AS INDICATED BY ALACO FOOD INGREDIENT (N.Z.D.B)	29
4.2 FORMULATION USED FOR PRODUCING CHEESE CROISSANTS WITHIN THREE LEVELS	29
4.3 EXPERIMENTAL DESIGN OF DIFFERENT CHEESE POWDER LEVELS	31
5.1 FARINOGRAPH ABSORPTION AND ELONGATIONAL VISCOSITY DATA OF THE CROISSANT DOUGH WITH DIFFERENT CHEESE POWDER LEVELS	45
5.2 TYPICAL COMPOSITION ANALYSIS OF THE THREE CHEESE POWDER TYPES, PASTRY BUTTER SHEETS AND FLOUR USED FOR CHEESE CROISSANT PRODUCTION	46
5.3 SPECIFIC VOLUME AND COMPRESSION TEST OF BAKED CROISSANTS AT DIFFERENT STORAGE TIMES	53
5.4 COMPRESSION FORCE / SPECIFIC VOLUME RATIO IN BAKED CROISSANT CONTAINING CHEESE POWDER AT DIFFERENT LEVELS	55
5.5A SPECIFIC VOLUME MEASUREMENTS FOR PENETRATION TEST OF BAKED CROISSANTS AT DIFFERENT STORAGE TIMES WITH VARYING CHEESE POWDER TYPES AND LEVELS	57
5.5B PENETRATION TEST OF BAKED CROISSANTS AT 3 DIFFERENT DISTANCES AND STORAGE TIME WITH DIFFERENT CHEESE POWDER LEVELS.	58
5.6A PENETRATION FORCE / SPECIFIC VOLUME RATIO IN BAKED CROISSANT CONTAINING CHEESE POWDER AT DIFFERENT LEVELS (MIDDLE POSITION)	59

5.6B	PENETRATION FORCE / SPECIFIC VOLUME RATIO IN BAKED CROISSANT CONTAINING CHEESE POWDER AT DIFFERENT LEVELS (25% POSITION)	60
5.6C	PENETRATION FORCE / SPECIFIC VOLUME RATIO IN BAKED CROISSANT CONTAINING CHEESE POWDER AT DIFFERENT LEVELS (EDGE POSITION)	61
5.7	EFFECT OF DIFFERENT CHEESE TYPE LEVELS ON COLOUR OF DOUGH AND BAKED CROISSANT (INSIDE AND CRUST) MADE WITH CHEESE POWDER	63
5.8	EFFECT OF DIFFERENT CHEESE TYPE LEVELS ON pH OF DOUGH AND BAKED CROISSANT MADE WITH CHEESE POWDER	65
5.9A	ANALYSIS OF VARIANCE OF THE SENSORY EVALUATION DATA OF CHEESE CROISSANT CONTAINING DIFFERENT LEVELS OF CHEESE POWDER CP1 SCORED AGAINST THE CONTROL	67
5.9B	ANALYSIS OF VARIANCE OF THE SENSORY EVALUATION DATA OF CHEESE CROISSANT CONTAINING DIFFERENT LEVELS OF CHEESE POWDER CP2 SCORED AGAINST THE CONTROL	68
5.9C	ANALYSIS OF VARIANCE OF THE SENSORY EVALUATION DATA OF CHEESE CROISSANTS CONTAINING DIFFERENT LEVELS OF CHEDDAR-20 CHEESE POWDER SCORED AGAINST THE CONTROL	70
5.10	CHEESE POWDER LEVELS ACCEPTABILITY BY 18 PANELLISTS	72
6.1	TIME-TEMPERATURE RELATIONSHIP OF CHEESE CROISSANTS USING 3% CHEESE POWDER MIXED WITH DRY INGREDIENTS AND 7% CHEESE PASTE LAMINATED OVER THE BUTTER SHEET	77
6.2	EVALUATION RESULTS BETWEEN THE NEW METHOD OF MIXING CHEESE POWDER (3% CHEESE POWDER MIXED WITH DRY INGREDIENTS AND 7% CHEESE PASTE APPLIED OVER THE LAMINATED DOUGH) AND THE PREVIOUS MIXING METHOD (10% CHEESE POWDER MIXED TOTALLY DRY WITH OTHER INGREDIENTS)	78

6.3	TIME-TEMPERATURE RELATIONSHIP EVALUATION BY NINE PANELLISTS AS TOTAL SCORE FOR THE BEST CHEESE CROISSANT CHARACTERISTICS	80
7.1	CALCULATION OF TOTAL WEIGHT OF 144g (2 CROISSANTS) PER PRODUCT PURCHASED PER YEAR	92
7.2	MARKET SHARE AND SALES FORECAST	93
7.3	RAW MATERIAL COSTS	95
7.4	CASH-FLOW ANALYSIS AND NET PRESENT VALUE (X 1000)	97

LIST OF FIGURES

<u>FIGURE</u>		<u>PAGE NUMBER</u>
2.1	SCHEMATIC DIAGRAM OF COVALENT AND NON-COVALENT BONDS WITHIN AND BETWEEN POLY PEPTIDE CHAINS	8
2.2	SCHEMATIC VIEW OF TEST ARRAY TO DETERMINE ELONGATIONAL VISCOSITY OF CHEESE DOUGH AND THE SYSTEMS CYLINDRICAL COORDINATES	11
2.3	PERCENT OF SOLID FATS VERSUS DIFFERENT TEMPERATURE OF FAT USED IN PUFFED PASTRY FORMULATION AND ITS EFFECT ON TEXTURE	21
2.4	THE ENGLISH THREE FOLD TURN (HALF TURN) METHOD	23
4.1	FLOW CHART PROCEDURE FOR THE BAKING CHEESE CROISSANT	30
4.2	A DIAGRAMMATIC REPRESENTATION OF THE HUNTER COLOUR SPACE OF THE L, a, AND b, COLOUR SOLIDS	36
4.3	DIAGRAM SHOWING THE PRINCIPLE OF THE BRABENDER FARINOGRAPH	38
4.4	REPRESENTATIVE FARINOGRAM SHOWING SOME COMMONLY MEASURED INDEXES	39
4.5	COMPRESSION AND PENETRATION TESTS OF CHEESE CROISSANTS	42
5.1	FARINOGRAMS CURVES OF THE CONTROL (100% WHEAT FLOUR) AND FLOUR BLENDS OF THREE TYPES OF CHEESE POWDERS CP1, CP2 AND CHEDDAR-20 AT LEVELS OF 10%, 15% AND 20% RESPECTIVELY	47
5.2	ELONGATIONAL VISCOSITY (μ_b) OF THE CHEESE CROISSANT DOUGH MEASURED AT A STRAIN RATE OF 0.049 1/S	50
5.3	COMPRESSION TEST OF BAKED CHEESE CROISSANTS MEASURED AT 10mm OF DISPLACEMENT	54

5.4	PENETRATION TEST OF BAKED CHEESE CROISSANT MEASURED AT THE PEAK INFLECTION POINT OF THREE POSITIONS MIDDLE, 25% ACROSS AND EDGE RESPECTIVELY	56
6.1	APPLICATION OF CHEESE POWDER PASTE AS A LAYER OVER THE PASTRY BUTTER AFTER LAMINATING THE DOUGH	76

LIST OF APPENDICES

<u>APPENDICES</u>		<u>PAGE NUMBER</u>
APPENDIX 1.	SENSORY TEST FOR THE CHEESE CROISSANT CHARACTERISTICS	100
APPENDIX 2.	SCORING TEST FOR THE CHEESE CROISSANT CHARACTERISTICS	103
APPENDIX 3.	MARKET TRIAL QUESTIONNAIRE FORM	104