

Mr V. V. S. Mani, Director of Operations, UNIBIC Foods, focused on ‘Wheat Quality and Functionality for Meeting the Requirements of the Emerging Diversified Bakery Product Needs’.

He began by mentioning standard bakery products and other value-added products that are catching up in the Indian market. He explained how wheat flour is important from a Bakery Manufacturer’s point of view and how there should not be a varying quality of flour for a particular product; for this, he suggested that there should be a close liaison between the miller/supplier and baker to avoid these kinds of problems. Going ahead, Mr Mani highlighted certain specifications like ash content, sedimentation value, dry gluten %, etc that are used by bakery industries to make wheat products like bread maida, parotta maida, noodle maida, etc. He concluded his talk by mentioning how it is critical to maintain the right enzyme quantity and mixes to achieve the desired product.

