Study on mechanical technology of high fiber nutrition bar

In recent years, with the rapid development of China's national economy and the improvement of living standards, people's dietary consumption structure has undergone great changes. The consumption of cereals, tubers and other plant foods has decreased, and animal foods such as livestock, poultry and eggs have increased significantly.

This unreasonable dietary structure leads to the increasing prevalence of "civilized diseases". In addition, with the aging of China's population, the incidence of diseases such as hyperlipidemia, coronary heart disease and arteriosclerosis is gradually increasing.

People pay more and more attention to the nutrition and health function of food while paying attention to the taste of foodMicrowave sterilization machinery You can help it.

Dietary fiber is a representative functional food and as an important base material of functional food, it has been listed as the 7th major nutrient, and the research on dietary fiber has become a hot topic of people's attention.

throughNutrition bar machineryHigh fiber bar is rich in human health needs of soy protein, soy lecithin, soybean isoflavone, soybean oligosaccharides and high quality source of sugar, carbohydrates, dietary fiber and vitamins, trace elements beneficial to physical health, etc., supplemented by eggs, sugar, peanut, papaya, pineapple, Chinese wolfberry, maltodextrin, bean paste and so on, uniform, comprehensive and rich nutrition.

China is rich in bran resources, and the comprehensive utilization and development of wheat bran can produce good economic and social benefits.

In this paper, dietary fiber made from bran and soybean was added into the dough, and the

optimal amount suitable for adding nutrition bars was determined by the curved response test.

Detailed rules for quality evaluation of high fiber nutrition bars. The sensory quality of high fiber nutrition bar was evaluated. Sensory quality evaluation is an effective method that can truly and objectively reflect food quality. It has been widely used in food science research at home and abroad. Currently, no instrument can completely replace sensory evaluation.