



УНИВЕРЗИТЕТ У НОВОМ САДУ
UNIVERSITY OF NOVI SAD

TOP ACHIEVEMENTS 2018

INSTITUTE OF FOOD TECHNOLOGY

The process for the production of salty biscuits from spelt wheat with a reduced of fat content

Registered patent (56413 B1)

Dr. Olivera Šimurina, Dr. Bojana Filipčev, Dr. Marija Bodroža-Solarov

The process for the production of salty biscuits from spelt wheat with a reduced of fat content of 31.4% compared to standard salty spelt biscuits consists of a modified recipe that includes a natural raw material that contributes to the reduction of fat content while the mastication of the product does not change significantly. This procedure does not reduce the overall quality of salty spelt biscuits with reduced fat content, especially does not affect the change of taste, aroma and texture in relation to the standard salty spelt biscuits, evaluated by an expert panel.

