

## **ABSTRACT**

### **Starch and Modified Starch in Bread Making: A Review**

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Starch is an important source of energy in human nutrition. It is also widely used as a processing aid in several food and non-food industries. Starch in wheat flour contributes to the development of optimal bread crumb and crust texture. It is also responsible for physical deterioration of bread quality through staling. Starch is mainly extracted from starch-rich plants such as cereals, root and tuber crops and legume seeds. It can be modified using chemical, physical or enzymatic techniques to obtain modified starch. Traditional plant breeding or genetic modification can also be used to produce starches with modified functionalities. Modified starches are essential food processing aids because of their enhanced functional properties. The aim of this paper is to review the role of starch in bread making and subsequently elucidate the influence of modified starch on the quality of wheat bread.

**Key words:** Bread, modified starch, starch, wheat.