

Bakery production for functional nutrition and their antioxidant properties

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Abstract

Total antioxidant activity of water extracts from dried pulp of bakery product with additives of biologically active substances, fructose-glucose syrup from topinambour, inulin, inulin from topinambour, lactoserum for obtaining high quality products of a functional food have been investigated. Optimum quantities of additives for obtaining bakery products with the maximum values of total antioxidant activity have been obtained.