







## **Bread Quality**

The wheat varieties used in this study varied in flour and dough mixolab properties, therefore, bread produced differed in the specific loaf volume (SLV) and bread firmness (Table 1). Wheat variety HI 977 yielded the highest SLV of bread compared with the others varieties. HI 977 had highest SDS volume and gluten index. Also, good SLV but significantly lower than that of variety HI 977 was obtained when bread was produced from DBW 16, WH 542 and PBW 550 wheat varieties.

The poor SLV of bread was achieved when using flour from wheat variety C 306. It has long been known that the protein content of flour



agreement with the previous studies reported by Khatkar et al.[1],



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