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## Food Additives Influence the Quality Indicators of Bread

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**Abstract:**

Bread supplemented with food additives has attracted more and more scientific interest in recent years. The use of additives in the bread recipe improves the physicochemical properties of the product. Ascorbic acid is commonly used as an improver in the baking industry. The coarse and stretchy texture of semolina makes it an excellent type of flour for bread. In the previous issue, Ganzel and Abdullah reported that the addition of coarse semolina flour and ascorbic acid significantly reduced the fiber content in the resulting flour and improved the quality of the bread. The proposed combination of additives would allow an expansion of the range of wheat bakery products.

