|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Quality indicators | bread from first-grade flour (control sample) | bread from wheat flour of class III | bread from wheat flour of class IV | bread from wheat flour of class V | bread from non-class wheat flour |
| Humidity, % | 47,4 ± 0,12 | 49,7 ± 0,06 | 48,8 ± 0,07 | 47,4 ± 0,07 | 45,6± 0,14 |
| Acidity, degrees | 3,6 ± 0,08 | 3,4 ± 0,02 | 3,4 ± 0,09 | 3,5 ± 0,11 | 3,6 ± 0,08 |
| The specific volume of bread, cm3/100 g | 188,4 ± 0,31 | 179,6 ± 0,54 | 169,4 ± 0,22 | 165,2 ± 0,91 | 158,3 ± 0,43 |
| The porosity of the crumb, % | 64,3 ± 0,20 | 67,3 ± 0,13 | 66,0 ± 0,41 | 63,4 ± 0,13 | 59,7 ± 0,35 |