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WHEAT AND WHEAT FLOUR QUALITY EVALUATION
IN SAN MIGUEL FOOD INC.

T H E S I S

RAQUEL VARIAS SANGALANG

College of Agriculture, Forestry, Environment
and Natural Resources

CAVITE STATE UNIVERSITY
Indang, Cavite

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**WHEAT AND WHEAT FLOUR QUALITY EVALUATION
IN SAN MIGUEL FOODS INC.**

Plant Practice Report
Submitted to the Faculty of
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In partial fulfillment
of the requirements for the degree of
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RAQUEL VARIAS SANGALANG
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ABSTRACT

SANGALANG, RAQUEL VARIAS, Bachelor of Science in Food Technology, Cavite State University, Cavite Philippines. April 2003 **“WHEAT AND WHEAT FLOUR QUALITY EVALUATION IN SAN MIGUEL FOODS INC.”**

The student trainee conducted 460 hours of plant practice at San Miguel Foods Inc. (SMFI), located at Brgy. Bulacan, Mabini, Batangas. This plant practice was conducted to expose the student to actual quality assurance operations in the manufacture of flour. Such operations involved the implementation of Physico-Chemical Test Methods and Analysis Procedure, Packaging Materials Evaluation, Physical Dough Test on Farinograph and Extensograph, and Flour Baking Evaluation.

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WHEAT AND WHEAT FLOUR QUALITY EVALUATION IN SAN MIGUEL FOODS INC.^{1/}

Raquel V. Sangalang

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INTRODUCTION

Wheat is the principal raw material from which bread, a universal food, is made. To produce bread, wheat must first be converted into flour, the process of which requires a series of steps, which determine the baking quality of the flour.

The millers' practices, in particular, influence dough properties through flour particle size, moisture content, degree of germ removal, extent of starch granule rupture and gluten damage during milling (Potter, 1978).

The San Miguel Foods Flour Milling Complex (SMFFMC) provides state-of-the-art facilities, which guarantee the production of quality, envisioned to be the best, wheat flour in the Philippines. With a reputation for high quality flour, it is unquestionable that the company is adapting an organized quality control (QC) and quality assurance (QA)