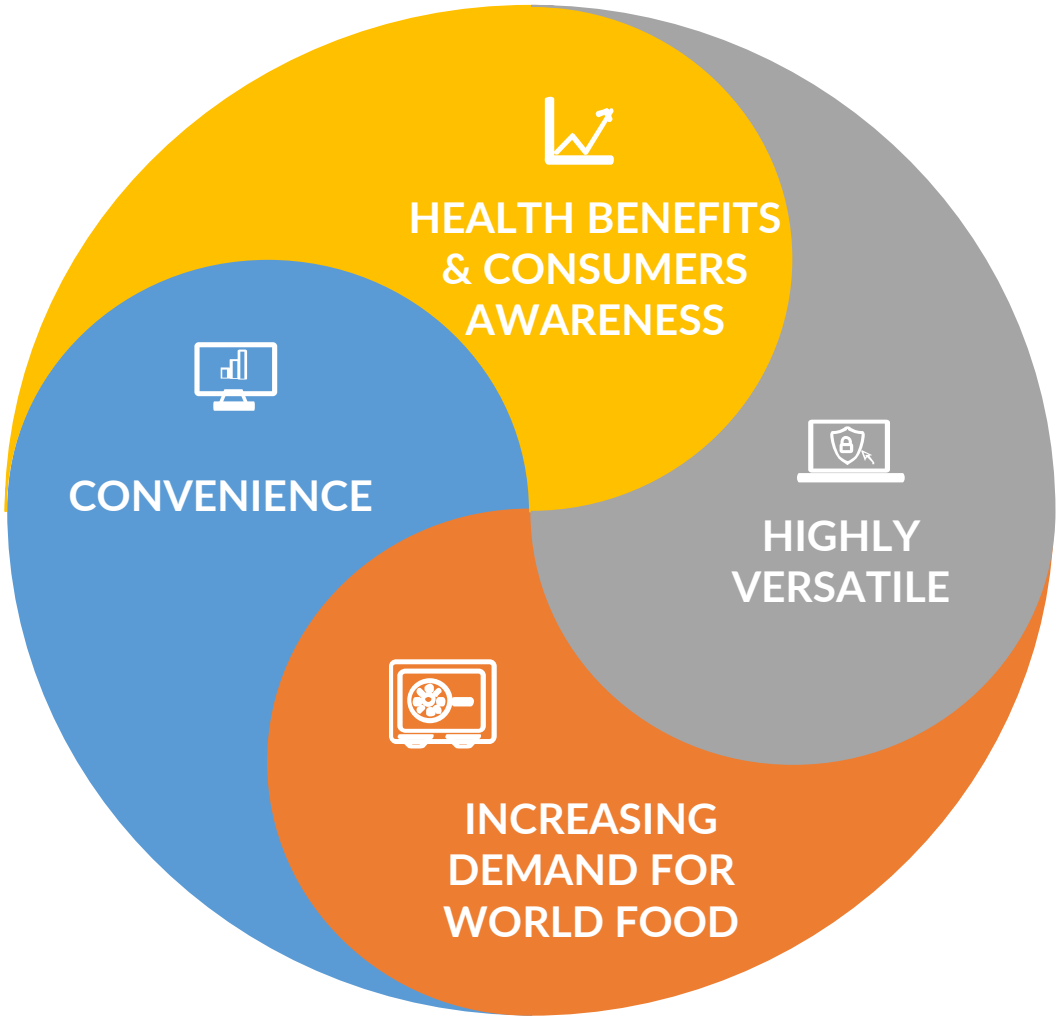
Effect of damaged starch on wheat flour tortilla quality

M. Hikmet Boyacioglu, Narasa Reddy Sunkara, Lei Zhong, Elisa Karkle

Dr. M. Hikmet Boyacioglu
Cereal Scientist
Applications Development Specialist
KPM Analytics
hboyacioglu@kpmanalytics.com

Tortillas – A Universal Pleasure



- Increasing demand for convenient food
- May be used as a bread replacement

- Low in carbohydrates
- Rich in minerals, vitamins, and proteins

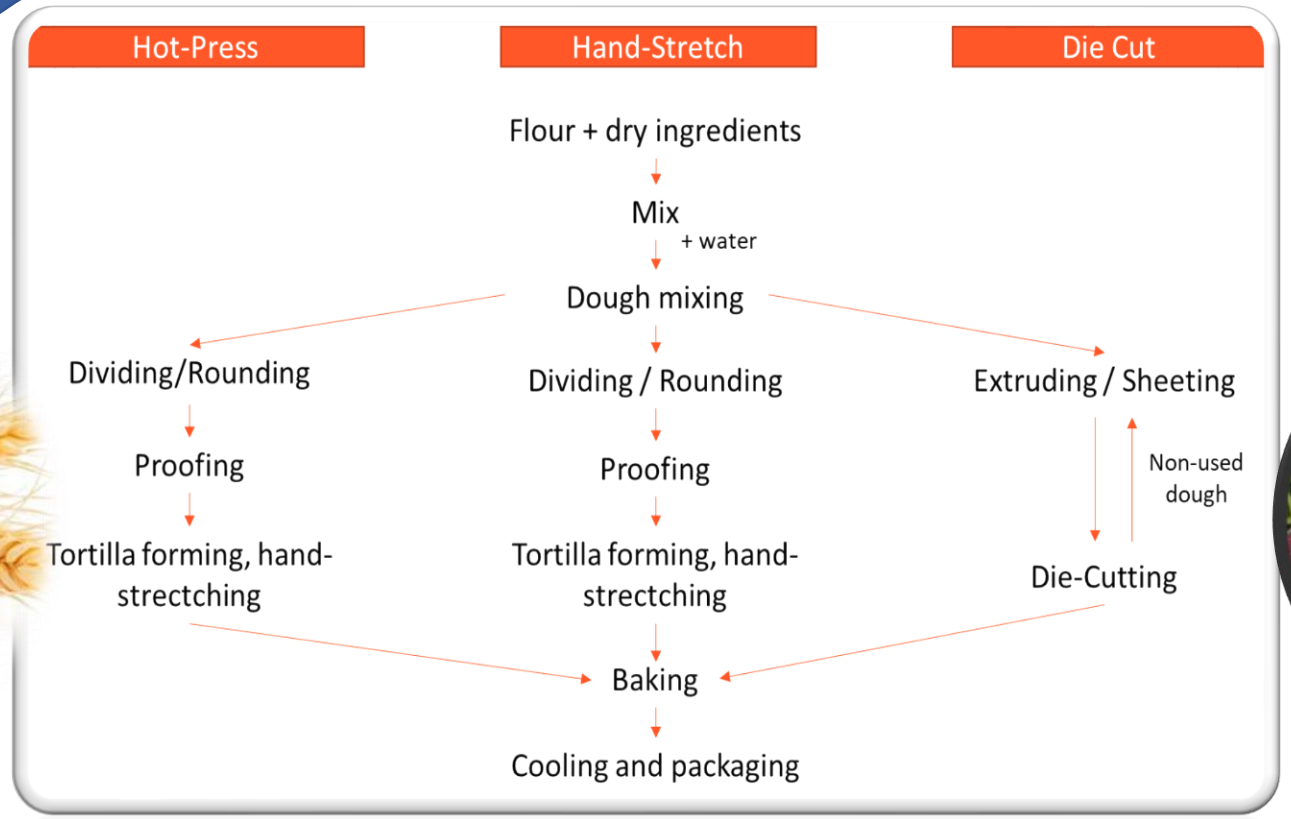
- Many possibilities, adapted to specific diet (GF, vegan,…) or requirements (organic, clean label)

- People are looking to increase the diversity of their meal
- Example: Pizza is the favorite dish in the world, Tortilla arrives at Position 10 after Croissant and Ramen – *Source: Taste Atlas*

Bosc-Bierne, TIA Europe Conference 2023

Baking is a Transformation Process

Transforming this…



…into this.

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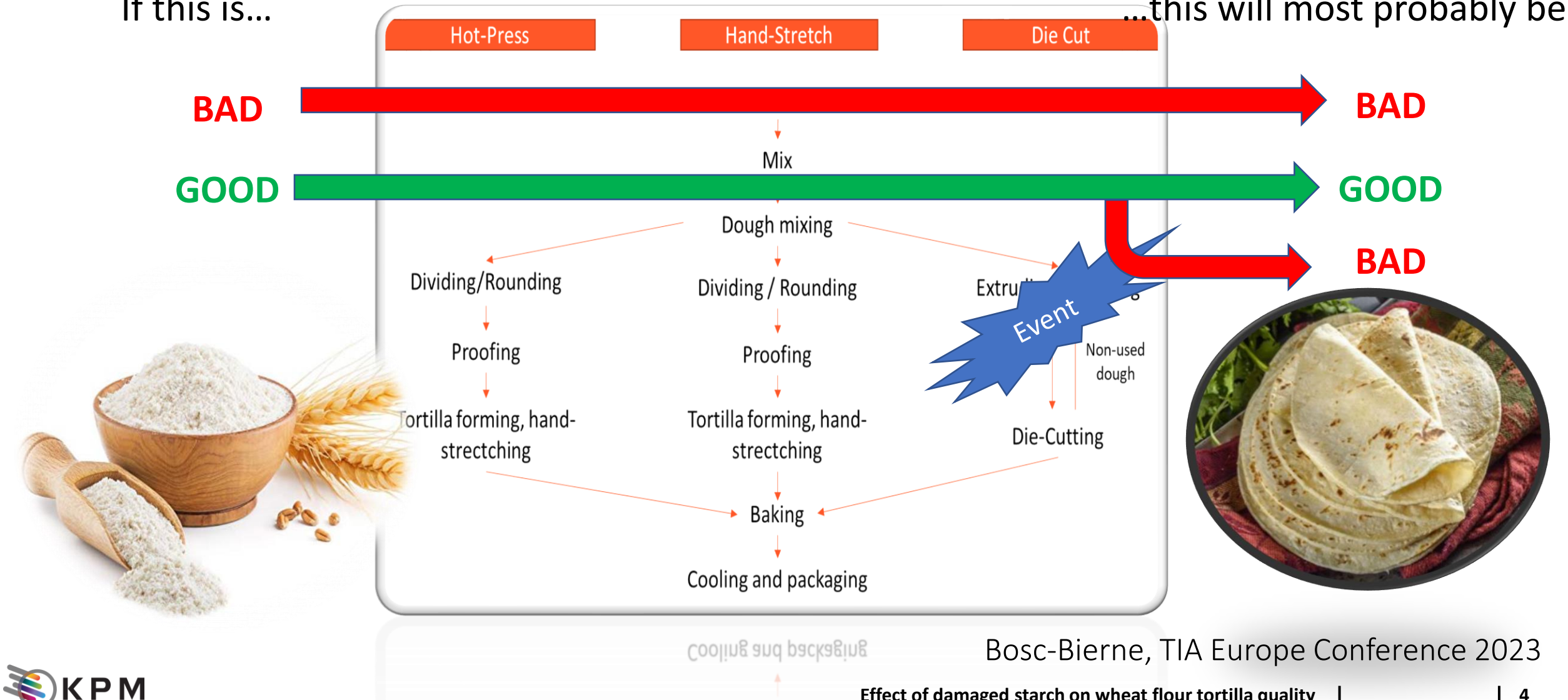
Potential Influence of Raw Material Quality (Flour)

If this is…

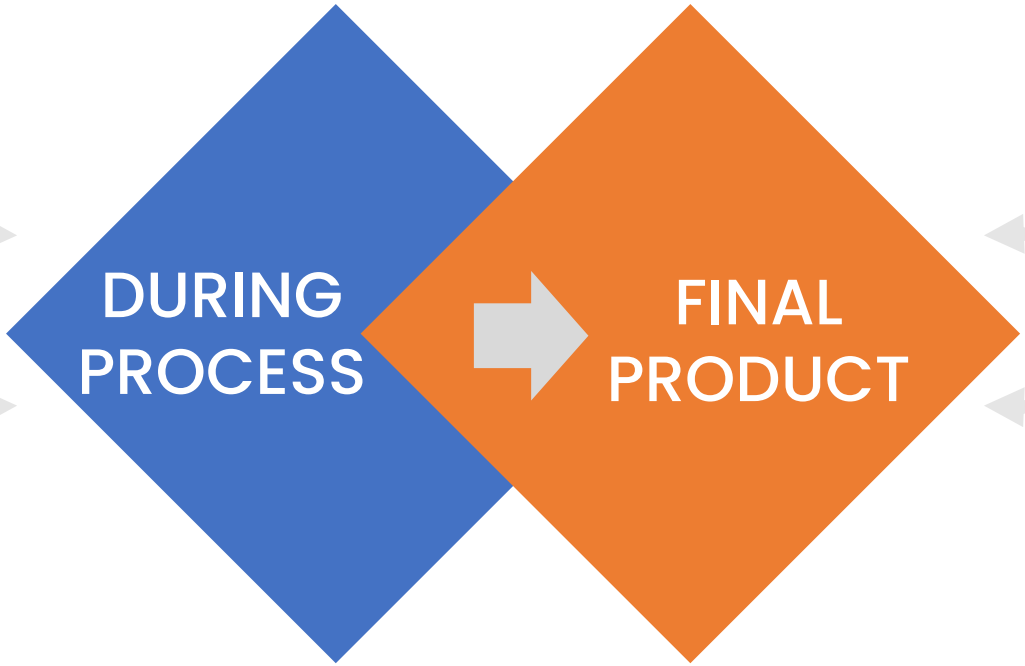
…this will most probably be



Main Technological Challenges

WATER ABSORPTION capacity must be controlled to reach the right CONSISTENCY without excessive STICKINESS.

The dough must be sufficiently EXTENSIBLE so that it does not break, and NOT VERY ELASTIC so that it does not shrink after cutting.



The final product must have the good SHAPE, THICKNESS and COLOR. Conform ROLLABILITY and FOLDABILITY are required.

No DEFECT should be visible : No CRACKS nor PILLOWING

+ SHELF LIFE is a key parameter.

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Main Technological Challenges

- There are many different types of tortillas and great variation in manufacturing processes!

Wheat flour is the major and most-relevant ingredient used for manufacturing flour tortillas and the quality of the finished product depends greatly on the quality of the flour.

Wheat flour requirements are determined by the desired tortilla characteristics, the formula, processing conditions, and equipment.

Different types of flours are required for different tortilla processes; hot-press, die-cut, and hand-stretch. Dough preparation and ingredient utilization vary among different operations. Each operation involves a unique dough-forming procedure that then requires specific flour characteristics.

Bejosano and Alviola, 2015

Main Technological Challenges

Selecting the right flour requires careful consideration because ***protein*** and ***starch properties*** that cause longer shelf stability are the same factors that make tortilla diameter smaller.

A strong-protein flour makes tortillas with smaller diameter but with longer shelf stability. On the other hand, a weak protein-strength flour makes larger-diameter tortillas that have short shelf stability. Thus, flour with intermediate protein quality would be appropriate.

Both protein content and strength of flour show negative correlations with tortilla diameter.

Nevertheless, the quality of the end product also depends on other processing variables and the formulation that the manufacturer uses.

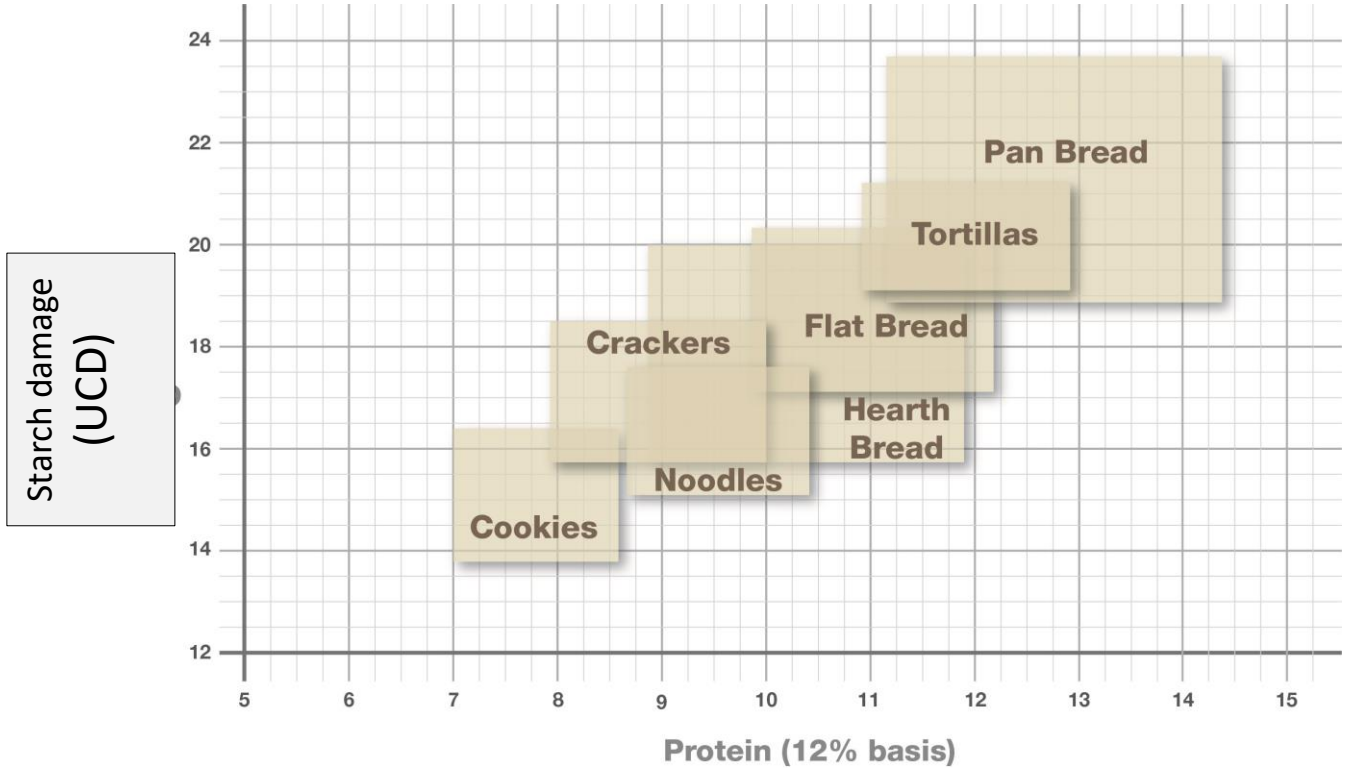
Bejosano and Alviola, 2015

Main Technological Challenges

Starch damage in flour affects the properties of tortillas.

Wheat flours with a low damaged starch content are reported to produce tortillas with a larger diameter and a better texture than those with a high damaged starch content.

There is an **ideal level of *damaged starch*** according to the level of proteins and the ideal area for accepting incoming flours should be defined.



Impact of flour type and damaged starch content on tortilla quality parameters

M. Hikmet Boyacioglu, Narasa Reddy Sunkara, Lei Zhong, Elisa Karkle

Department of Grain Science and Industry
Kansas State University

Objective

- To assess the impact of mechanically damaged starch on processing and quality attributes of flour tortillas!
  - Hard and soft wheat

Materials and Methods

Flours

- Hard Red Winter Flour, 10.9% protein
- Soft Red Pastry Flour, 8.2% protein

Pin milling

- Alpine Ausberg Mill
- 0 - 7 passes

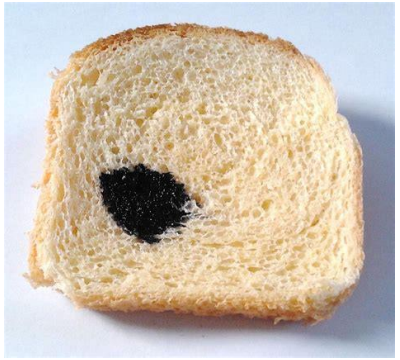
Characterization

- Damaged Starch (SDmatic)
- Absorption (Farinograph)
- Moisture Content (NIR)

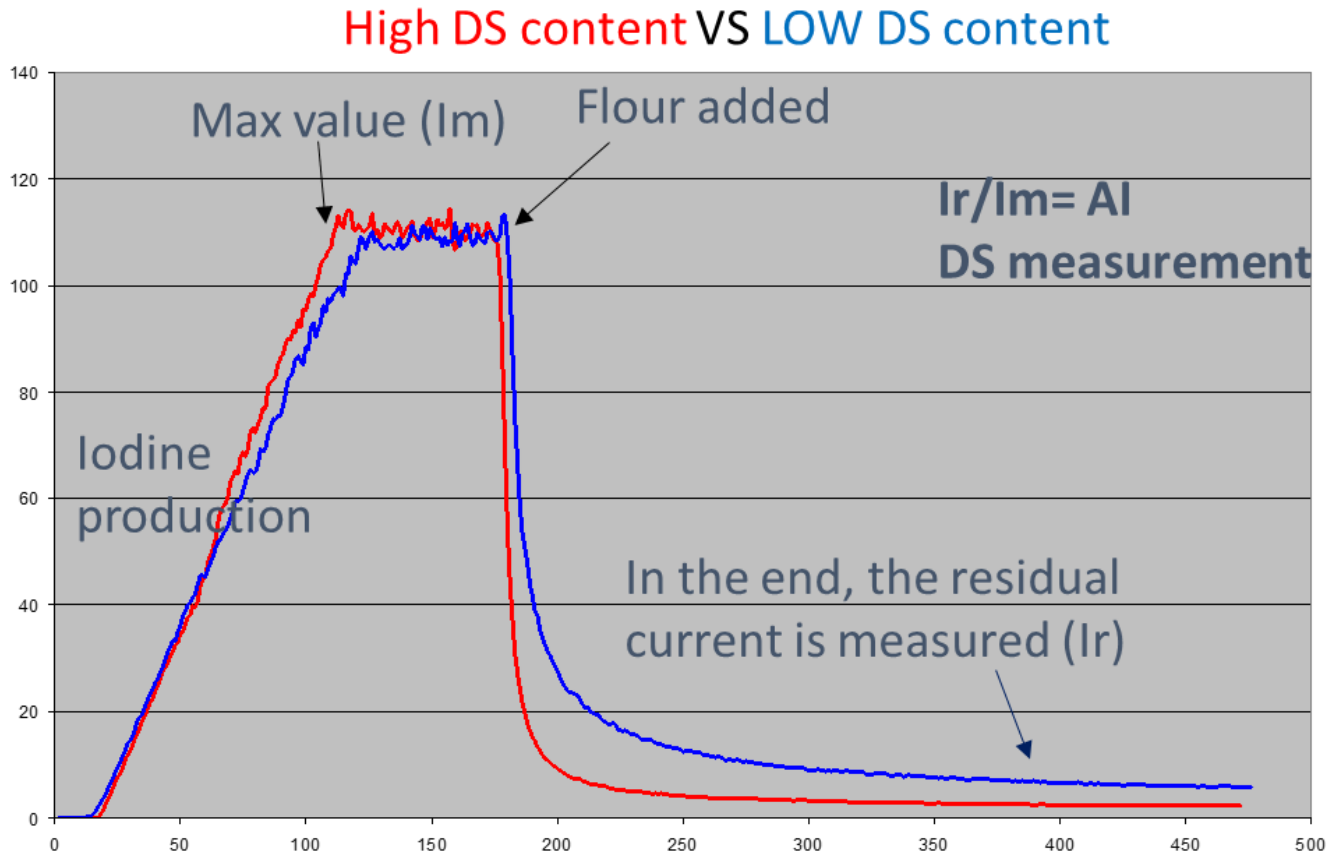
Materials and Methods: Damaged Starch Determination

AACC 76-33.01 Damaged Starch — Amperometric Method by SDmatic

- *Based on the measurement of iodine absorption, it works on 1 gram of flour and provides results in only 10 minutes.*



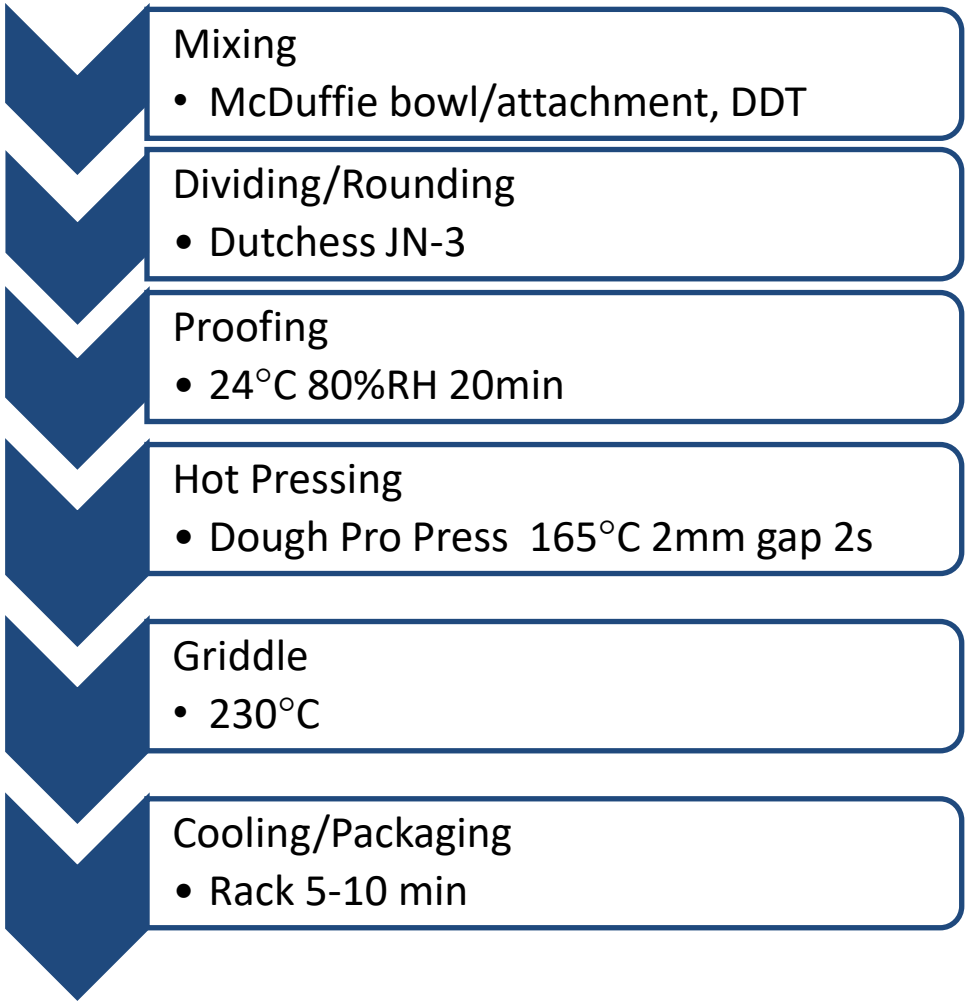
1. Preparation of an iodine solution.
2. Iodine creates an electrical flow.
3. When the iodine fixes on the damaged starch, the intensity of the current decreases.
4. The less intense the electrical current, the higher the damaged starch content.



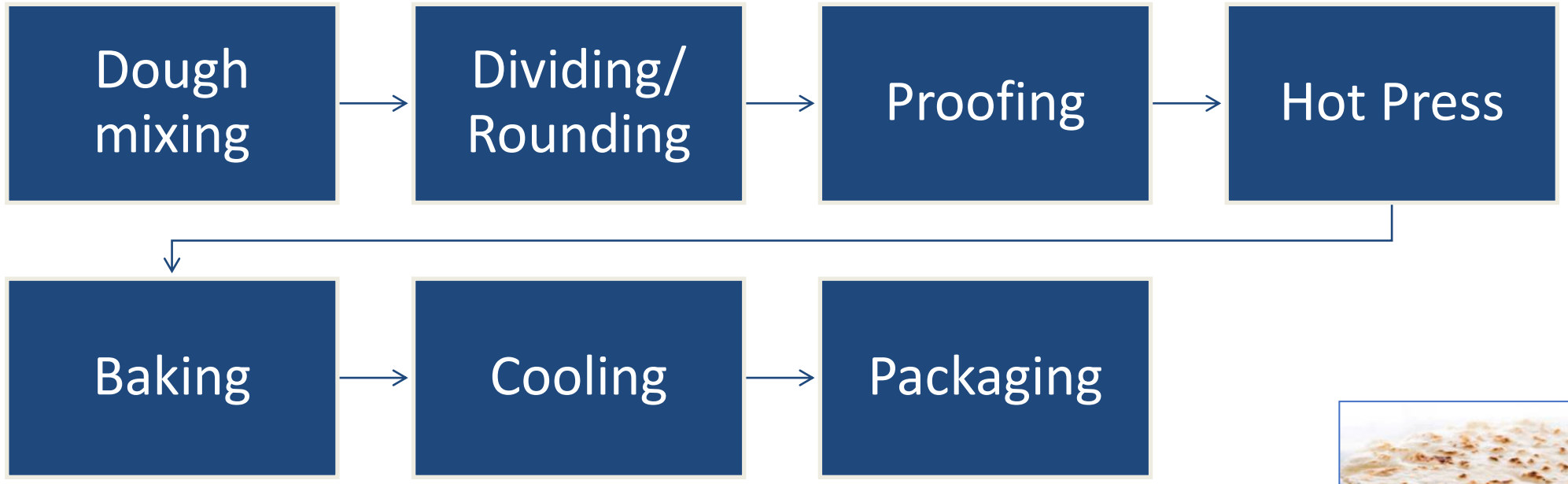
Materials and Methods: Tortilla Formula and Processing

Ingredients	% f.b.
Flour	100 (14%MC)
Distilled water	Abs.
Shortening	7
Sugar	0.5
Salt	1.5
Sodium bicarbonate	1
SAP	1.8
SSL	0.5
Potassium sorbate	0.4
Calcium propionate	0.5

Liu, Hou, Cardin, Marquart and Dubat, 2017



Tortilla Processing - Hot-Press Method



Materials and Methods: Tortilla Quality Evaluation

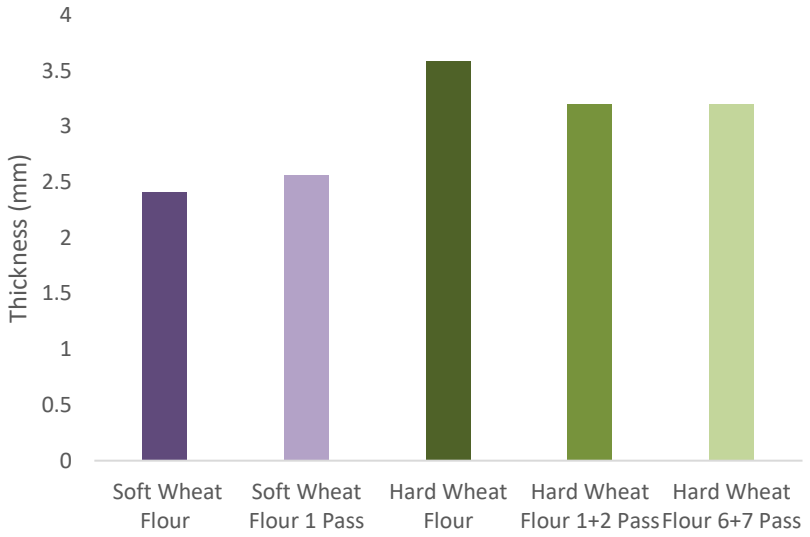
- Diameter
- Thickness
- Weight
- Color (Lab)
- Rollability
- Texture

Results: Damaged Starch, Water Absorption

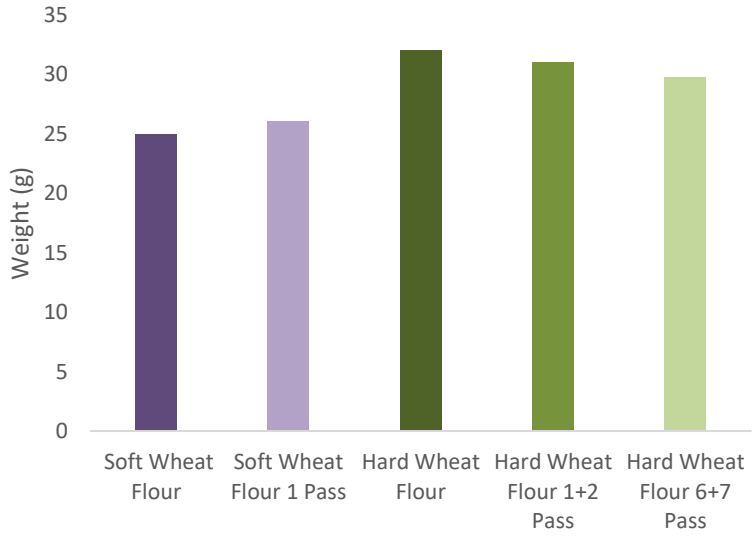
	Soft Wheat Flour		Hard Wheat Flour		
	As is	1 Pass	As is	1+2 Pass	6+7 Pass
Damaged Starch Content, % (AACC 76-33.01)	4.62 ±0.15 d	5.83 ±0.16 c	12.46 ±0.06 b	12.87 ±0.24 b	13.70 ±0.08 a
Water Absorption, %	53.5	54.9	62.6	63.7	62.1

Results: Tortilla Dimensions

Diameter

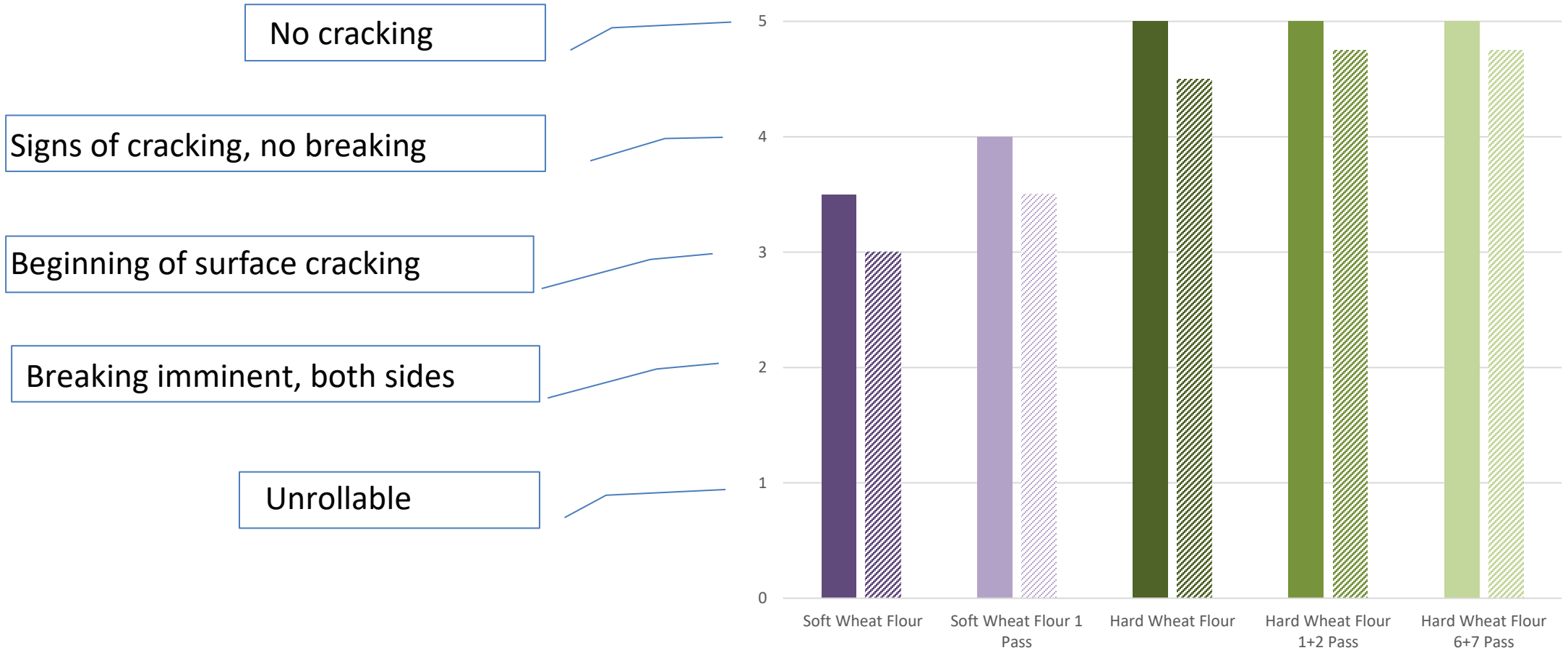


Thickness



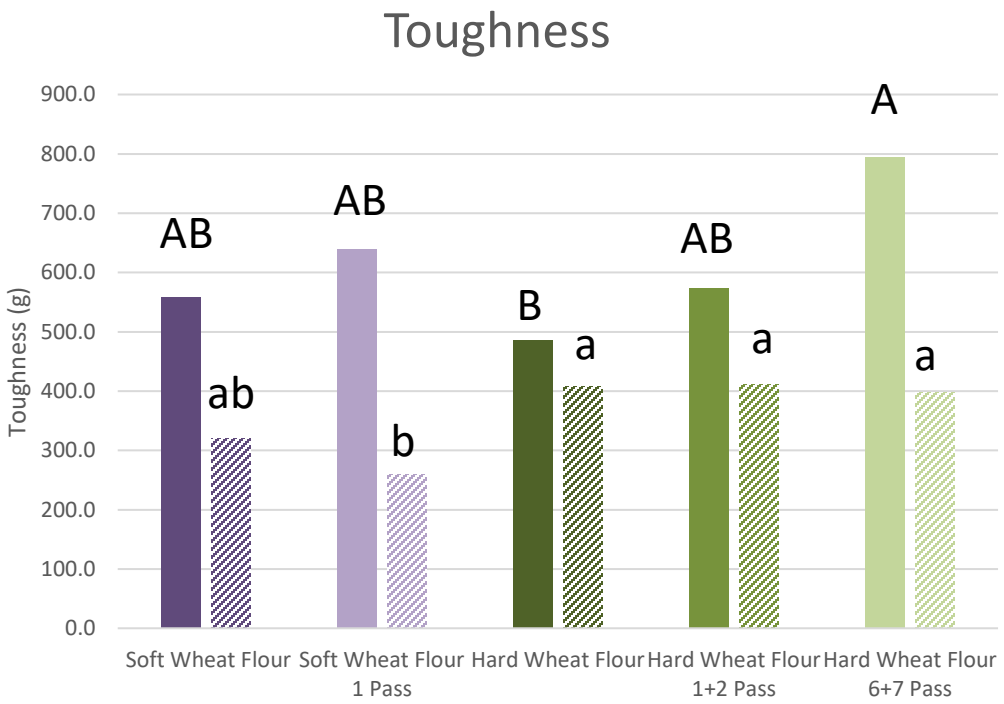
Weight

Results: Rollability Day 1 versus Day 7



- ✓ Tortillas made with hard wheat flour perform better, and damaged starch content does not hinder rollability, even after 7 days!
- ✓ Soft wheat flour had lower rollability scores, and increased scores in the pin milled sample!

Results: Resistance/Toughness Day 1 versus Day 7



Hard wheat flour tortilla: Increased starch damage led to increased toughness at Day 1. This difference was completely lost after 7 days of storage.

Soft wheat flour tortilla: Damaged starch content caused no difference in toughness at both test days, but at 7th day.

Toughness is the maximum resistance to probe penetration and extensibility is measured from distance prior to burst.

Results: Extensibility Day 1 versus Day 7

At Day 1 there was no difference in extensibility between all the flours tested.
At Day 7, the tortillas produced with soft wheat flour and the hard wheat flour at 1+2 passes had the highest extensibility.

Toughness is the maximum resistance to probe penetration and extensibility is measured from distance prior to burst.

Discussion & Conclusion

Discussion & Conclusion

- Tortilla diameter is negatively correlated with flour strength and protein content.
- Tortillas made from flours with more damaged starch had a smaller diameter but longer shelf stability (Arora 2003).
- Wheat flours with a low damaged starch content are reported to produce tortillas with a lager diameter and a better texture than those with high damaged starch content (Wang et al., 2020).

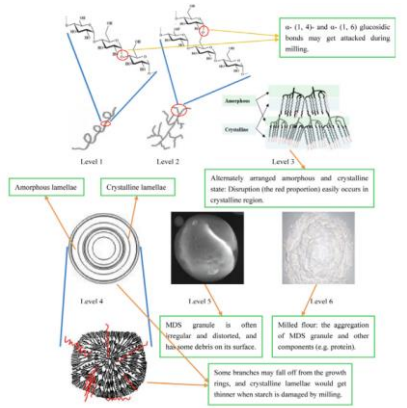


Fig. 1. Schematic diagram of MDS (milling damaged starch) hierarchical structure.

Discussion & Conclusion

- Both toughness and extensibility are related to starch retrogradation and starch-protein interactions.

- The lower damaged starch content and polyphenol oxidase activity in Eastern US soft winter wheat, ESW when compared with hard wheat flour would be advantageous because ESW wheat would require less water for dough preparation and would produce larger and brighter-colored tortillas (Ma and Baik, 2023).

Case study: Selecting the best wheat for a tortilla application

Lena Bosc-Bierne
Food, Products and Applications Manager

Project done in collaboration with the CYMMIT, Harinera Anahuac and Tortillera la Carreta

Materials

15 wheat varieties have been selected

#	Variety	SKCS Hardness Index	Flour Moisture Content	Flour Protein content
1	ALONDRA F2014	59,1	13,17	10,6
2	BACOREHUIS F2015	61,5	13,33	12,1
3	BORLAUG100 F2014	64,0	13,29	11,9
4	CIANO M2018	68,7	12,83	12,0
5	CISNE F2014	64,2	12,75	10,4
6	CONATRIGO F2015	63,0	12,79	11,7
7	FUERTEMAYO F2016	70,1	12,87	12,0
8	HANS F2019	66,5	12,9	11,7
9	KRONSTAD F2014	71,5	13,11	12,6
10	LUMINARIA	65,5	12,9	12,3
11	NORESTE F2018	66,2	13,14	12,6
12	NORMAN	58,3	12,71	11,8
13	TACUPETO F2001	62,6	12,84	11,5
14	VALLES F2015	76,3	12,63	12,5
15	VILLA JUAREZ	64,2	12,9	10,9
	Minimum	**58,3**	**12,6**	**10,4**
	Maximum	**76,3**	**13,3**	**12,6**
	Average	**65,4**	**12,9**	**11,8**

- *All hard wheat varieties, with strong or medium strong gluten*
- *Grown under optimal conditions at the CIMMYT research station in the North of Mexico*

Methods

Bühler experimental mill (70% extraction rate in average)

CIMMYT MR
International Maize and Wheat Improvement Center

SDmatic Standard test (ISO 17715)

KPM

Alveolab Standard test at constant hydration (ISO 27971)

CIMMYT MR
International Maize and Wheat Improvement Center

Mixolab Chopin+ test (ISO 17718)

HARINERA ANÁHUAC

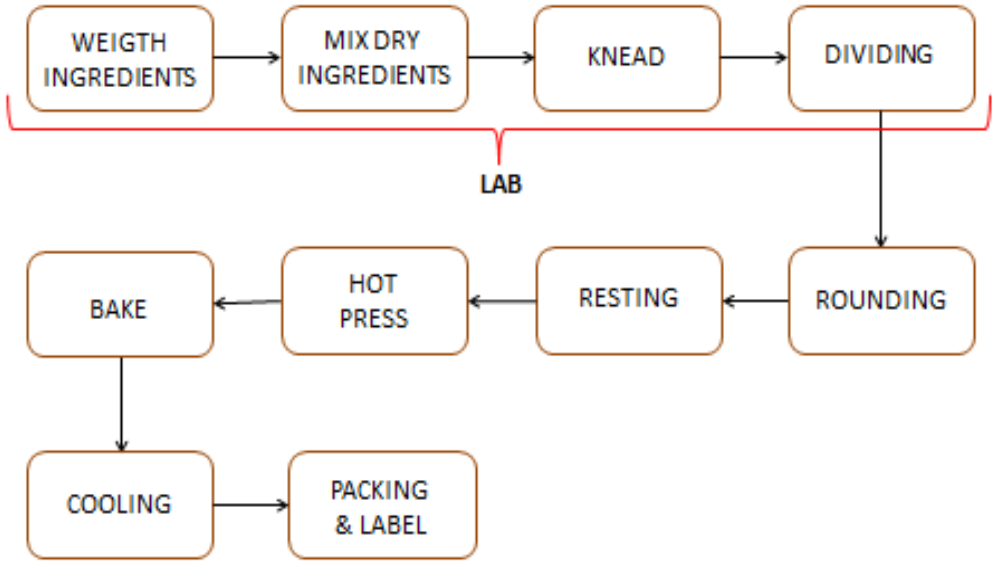
Tortilla Production Test protocol (internal method – see next slide)

LA CARRETA

Tortilla Production Test Protocol (details)

- **A SIMPLE FORMULATION AND A STRAIGHT FORWARD TEST PROTOCOL**

INGREDIENT	QUANTITY (g)
FLOUR	500
BAKING POWDER	20
SALT	10
SHORTENING	50
PRESERVATIVE	5
WATER	Varying based on WA-SRC



- **A COMPLETE TORTILLA ANALYSIS**


DIAMETER (cm)


THICKNESS (mm)


ROLLABILITY (score from 1 to 5)


FOLDABILITY (Score from 1 to 5)

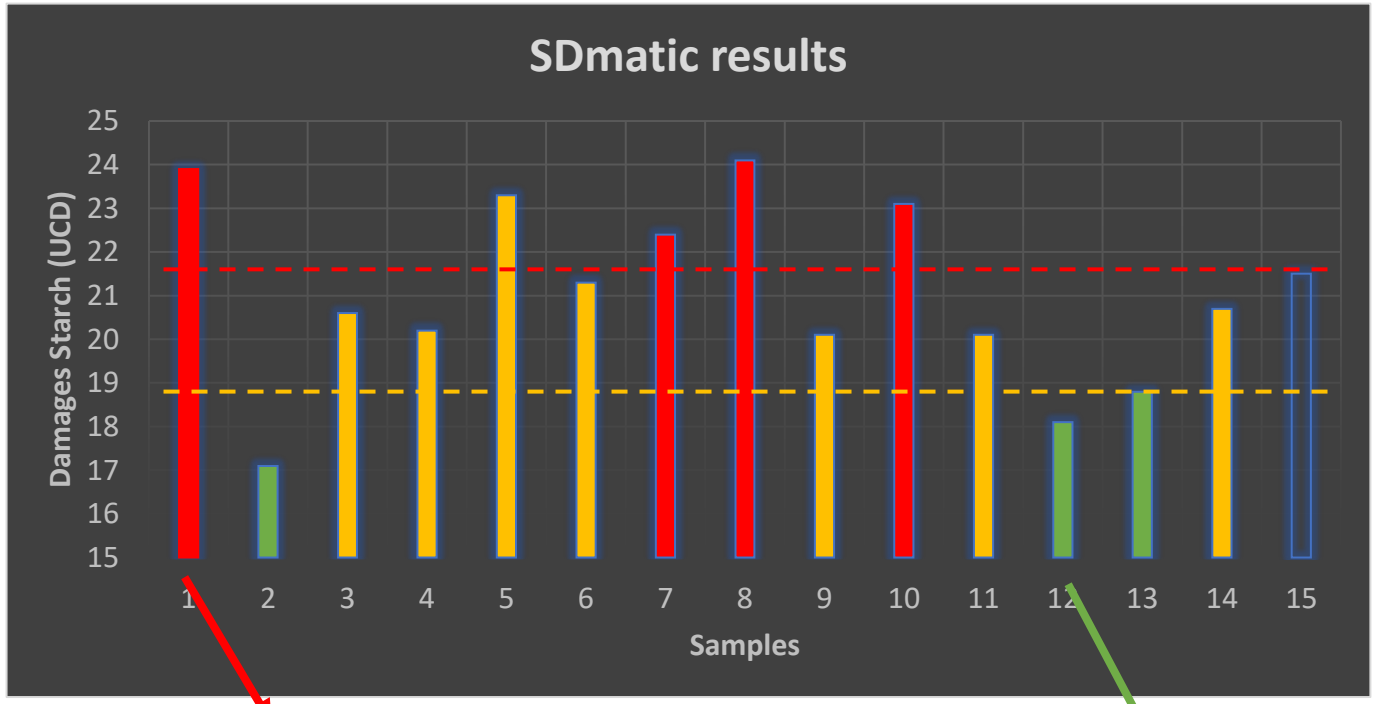

OPACITY (%)

TOTAL SCORE (From 0 to 7)

Overview of the Tortilla Results

Tortilla Quality Parameters								
#	WEIGHT (g)	DIAMETER (cm)	THICKNESS (mm)	OPACITY (%)	ROLLABILITY	FOLDABILITY	TOTAL SCORE	CONCLUSION
1	45,4	21,7	1,4	95	5	1	2	BAD
2	43,7	23,9	1,5	85	5	4	7	GOOD
3	43,6	22,9	1,5	85	5	3	4	MEDIUM
4	42,1	25,2	1,6	50	5	3	5	MEDIUM
5	43,5	23,5	1,6	80	4	2	5	MEDIUM
6	43	23,6	1,5	80	4	4	6	MEDIUM
7	43,2	22,3	1,4	90	4	2	3	BAD
8	44	22,8	1,4	75	4	2	1	BAD
9	43,7	23,9	1,3	85	4	3	6	MEDIUM
10	43,9	22,4	1,5	85	3	3	2	BAD
11	45,8	22,6	1,7	80	4	2	4	MEDIUM
12	45,1	23,2	1,5	95	5	4	7	GOOD
13	45	22,9	1,6	95	4	5	6	GOOD
14	45,7	21,7	1,5	90	4	3	6	MEDIUM
15								
Min	**42,1**	**21,7**	**1,3**	**50**	**3**	**1**	**1**	
Max	**45,8**	**25,2**	**1,7**	**95**	**5**	**5**	**7**	

Damaged Starch, the Best Indicator for Overall Quality of Wheat for Tortilla Making



- **UCD values > 22** predictive of poor quality tortillas!
- **UCD values < 19** predictive of high quality tortillas!

The SDmatic allows the definition of simple specifications to select high quality wheat for making tortillas!

Study Conclusion

OVERALL QUALITY

DIAMETER

**ROLLABILITY +
OVERALL QUALITY**

"Starch damage is the most important trait influencing the overall tortilla quality and should always be analyzed when producing flour for tortilla making"
Vega and Ibba, TIA Europe 2021

CONCLUSION

CONCLUSION

- While the tortilla quality depends on other processing variables and the formulation that the manufacturer uses, since wheat flour is the significant and most relevant ingredient used for manufacturing flour tortillas, its quality dramatically affects the final product quality.

- Considering the results of the current available literature, in addition to flour protein quantity and quality, damage starch content should be included to tortilla flour quality specifications.

CONCLUSION

Increased protein content and dough strength significantly decreased tortilla diameter, but improved tortilla shelf life. Medium protein content and dough strength were ideal to produce good quality tortillas. Four wheat lines (among 131 wheat lines from 1995 to 2007 in SRPN) showed premium tortilla quality, which could be important parental lines in a tortilla wheat breeding program (Zhang et al., 2021).

Eastern US soft winter (ESW) wheat, with high protein content and strength, appears to be suitable for making tortillas. The lower damaged starch content and polyphenol oxidase activity in ESW wheat when compared with hard wheat flour would be advantageous because ESW wheat would require less water for dough preparation and would produce larger and brighter-colored tortillas (Ma and Baik, 2023).

CONCLUSION

The future of tortilla industry is bright because the plant breeding of high producing nutritionally enhanced both wheat and corn genotypes, novel ingredients, new processing technologies as well as enhanced production equipment and quality testing instruments!

KPM Analytics Introduction

Our Mission

We craft assurance.

For our partners. For their customers.

Timeline and Progression of KPM Analytics

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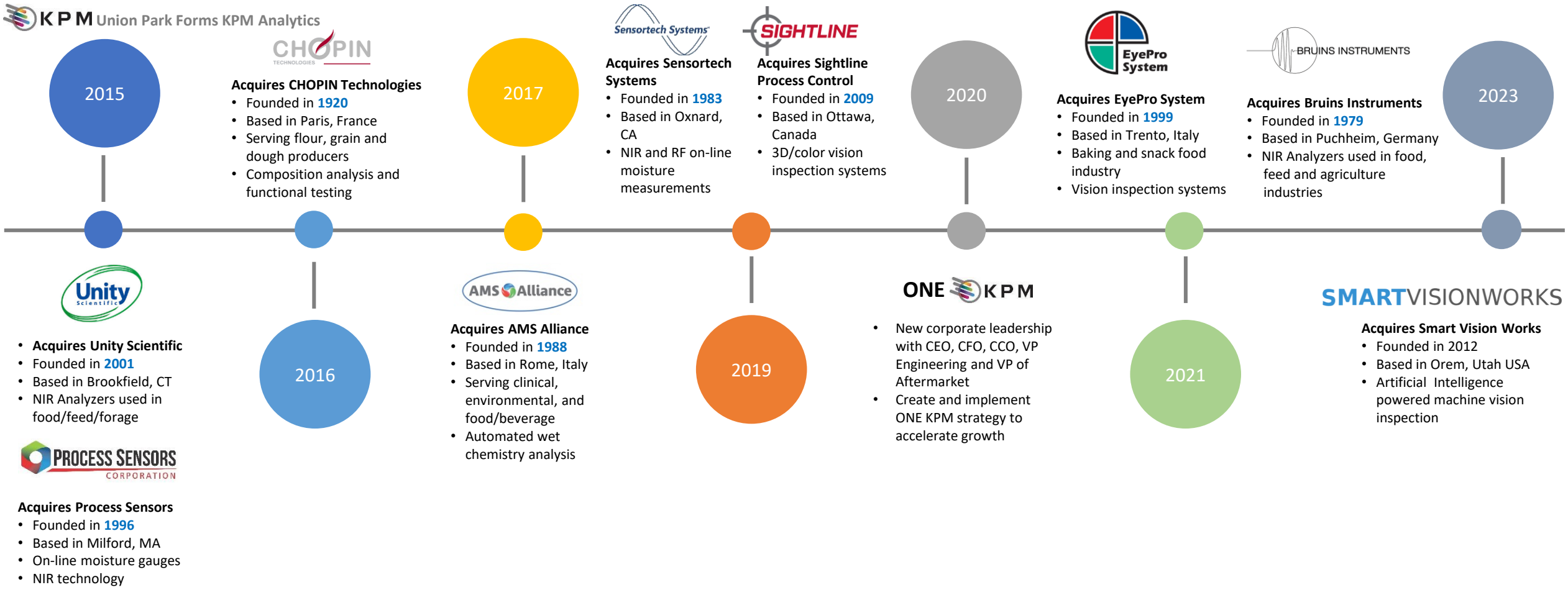

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KPM's main focus is serving food producers, helping them ensure quality and protect their brand.

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9
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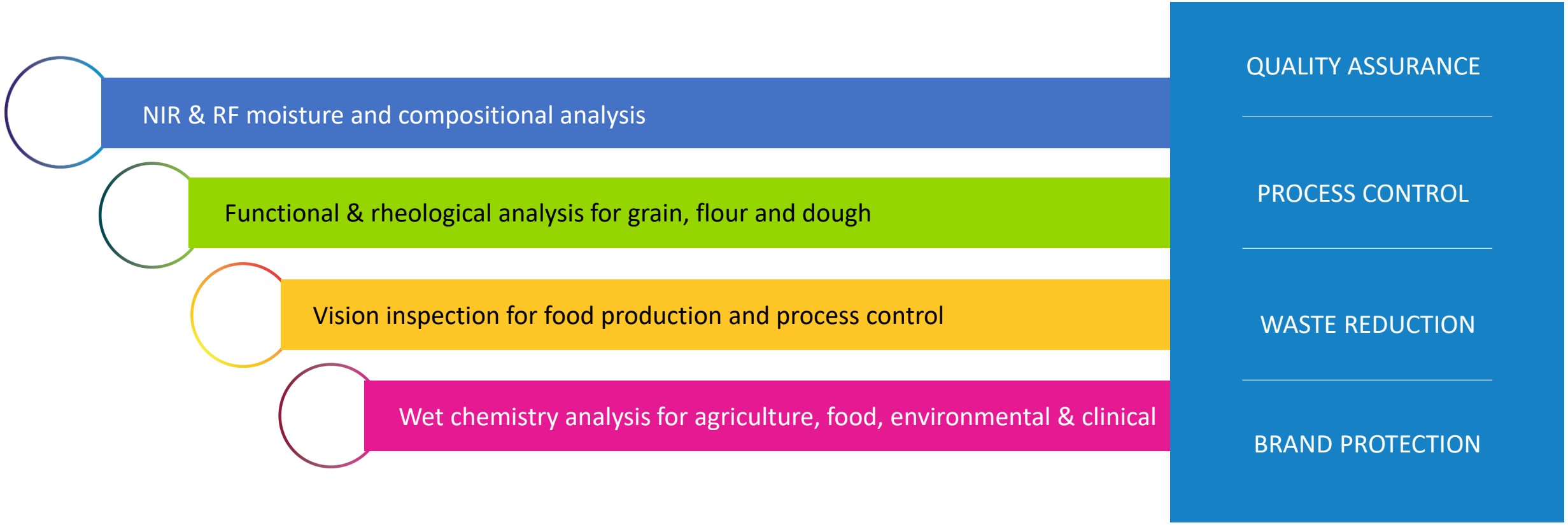
Solutions for Every Stage of Production



Thank you!

hboyacioglu@kpmanalytics.com