

Abstract

The substitution of all-purpose-flour with whole wheat flour at 0, 10, 20, 30, 40, and 50% to prepare Chinese Steamed bun was studied. Chinese steamed bun were prepared using a sponge-dough method at 3 different substitution steps, i) at sponge process, ii) at dough process, and iii) as mixture flour in sponge-dough. Sensory evaluation of 15 test panelists using scoring system showed that 30% whole wheat flour could be used in substituting the all-purpose-flour with good acceptable score.

