Abstract

Development of bread from wheat and rice composite flour has the objective to study sponge dough and to determine the percent of rice flour substitution suitable to produce quality bread. From sensory evaluation based on bread scoring criteria (*American Institute of Baking, 1987*), the highest bread score was given to bread with 10% rice flour substitution at 75.46 ± 5.70^{a}, followed by 20% and 30% rice flour substitution with the scores of 71.47 ± 7.13^{b} and 69.06 ± 5.04^{b}, respectively. Hedonic scores from 90 panelists also showed that consumers preferred bread with no more than 20% rice flour substitution, based on the appearance, color of texture, and property of texture, odor and flavor of bread. The average scores were 6.48 ± 1.49^{a} and 6.32 ± 0.54^{a} for 10% and 20% rice flour substitution. Scores indicate that consumer liked the product slightly up to moderately. For the shelf life studies, bread product contained no more than 20% rice flour can be kept at room temperature for four days before the texture get too tough and too dry due to retrogradation. Mold growth presented on the 4^{th} day for 40% and 50% rice flour substitution but found on the 5^{th} -6^{th} day for bread with 10-30% rice flour substitution.