



Investigating reasons of bread wastages, its amount and recycling ways in Lorestan Province

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One of the most important problems and challenges that our country is encountered with is resources' Wastages. Significant part of cheap bread used in our country, is dismissed in Wastage form from usage cycle. This research has been done to determine the amounts and reasons of bread Wastages in Lorestan Province and an effort to recognize present insufficiencies and to find out means for recycling and to reduce bread Wastages. This cross-sectional research was done in the year 2004 (1383) in questionnaire form from 303 manufacturing units and 425 household users of various breads randomly in township, regions and villages of Lorestan Province. Data were analyzed by SPSS software in area of fire percent. Based on results of this survey 79.1% of statistical sample of producers reported that the amount of daily wastage of bread is one to five kg/day and the most important effective factors on amount of Wastage of produced bread are as follow: flour quality 83.3%; wheat quality 7.3%; flour quality and baker's skill 3%; wheat quality and flour 3%; baker's skill 1.3% way of producing dough 0.7% ; flour quality, baker's skill, condition of dough production 3%. One percent of statistical sample estimate that all of mentioned reasons and factors are effective as well. Amount of bread Wastage in statistical sample of consumers is estimated about 44.31% and the highest and the lowest amounts, according to bread loaf is about round loaf (Lavash) with 18.2%, Taftoun bread with 3% and oven bread with 3% loaf of bread. The most important effective factors on amount of bread Wastage are as follow:- poor quality of flour 41%; dough like of bread's edge 32.7%; becoming stale very soon 24.8%. One point five percent of statistical sample estimate that all of mentioned Factors above are effective as well. Also, consumers and producers of bread mentioned some ways to reduce amount of bread Wastage and its recycling all of which are covered in this paper.

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