



Better Organic Bread

Figure 1. Effect of site and variety on grain yield t/ha @ 14% mc 2006/08

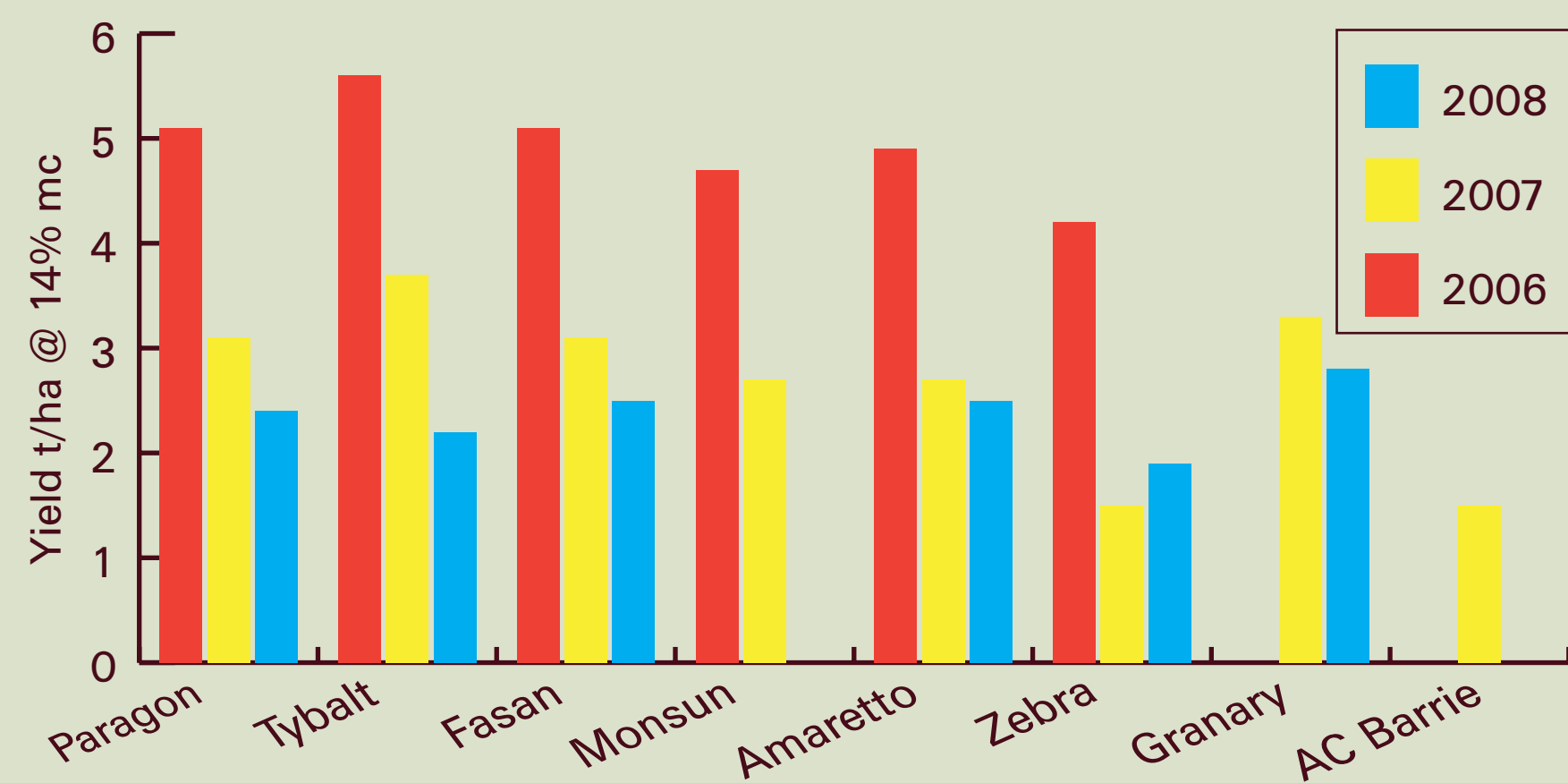


Figure 2. Aiming to produce good quality organic bread

Background

Better Organic Bread (BOB) is a LINK project with 16 partners, which will identify organic wheat agronomy approaches which improve the quality of breadmaking wheat. The project which is led by Campden and Chorleywood Food Research Association is funded by Defra from October 2005 to June 2010. The field trials managed by the University of Newcastle upon Tyne are integrated with milling and baking evaluations to identify optimal manufacturing conditions for UK produced organic bread.

Objectives

To establish the effects of varieties and fertility management in organic production regimes on wheat yield and quality.

To identify the processing factors during milling and baking, which improve breadmaking quality.

To increase the utilisation of UK grown organic wheat for breadmaking.

Key messages

Spring varieties: Amaretto, Fasan, Monsun, Paragon, Tybalt, Zebra, Granary and AC Barrie have been grown in Norfolk, Berkshire and Northumberland. Organic fertility inputs: composted FYM, green waste and chicken manure pellets have been evaluated.

Variety has a larger effect on yield than fertility management, varietal disease resistance has a major impact on yield

Yield, protein content and protein quality can be increased by manipulation of fertility inputs which comply with organic protocols

Loaf volume and slice brightness can be increased by manipulation of extraction rate and dough preparation procedures.

Project Partners

Campden BRI
University of Newcastle upon Tyne
FWP Matthews
W&H Marriage

ADM Milling
Premier Foods
Maple Leaf Bakery
Warburtons

Alara Wholefoods
Bread Matters
Sheepdrove Organic Farm
Courtyard Farm

Gilchesters Organics
Field Science
Norton Organic Grain
Rank Hovis

Rathbones Bakeries
AJP Wilkinson



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