Bread, the Staple Food:



Holding Ancient Mesopotamian Society Together

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Food Science Group
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Food Science: Can it Help Us Understand?



Archeology and anthropology



Understanding culinary practices of ancient Mesopotamia

Introduction: Barley

- Barley was a staple cereal
- We have evidence that the Mesopotamians made leavened bread in the bevelled rim bowls
- Problem: Leavened bread made with barley will not rise, because barley has the wrong type of gluten



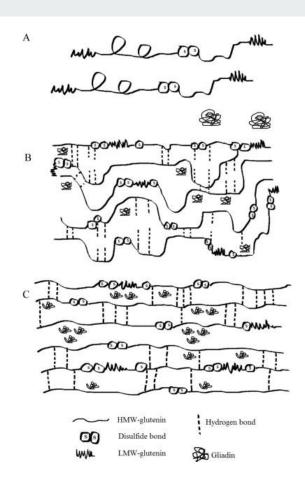




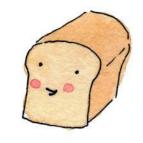
Introduction: Leavened Bread

80% Barley 20% Wheat: Cascading Consequences

- Risen bread with gluten network has increased nutritional content
- Equally importantly, eating risen bread is a better subjective experience
- → What is the effect of varying concentrations of barley on bread rising/quality?







STEP 1: Starters

STEP 2: Growth

STEP 3: Dough

STEP 4: CO₂

STEP 5: Bake!

4 sourdough starters with different combinations wheat and barley concentrated, and one chickpea starter

Plated a small amount of each starter to observe the amount of bacterial and yeast growth Formed doughs by mixing these sourdough cultures with various ratios of barley and wheat flours

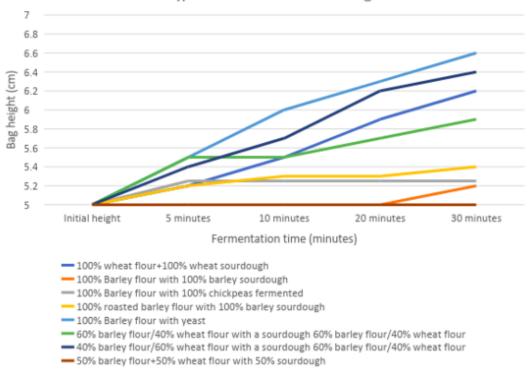
Measured the rate of CO₂ production per loaf by the rise in height of the dough mound

Baked the bread! Note the taste and the consistency of each loaf

Results

- The fastest fermenting breads were all the ones with higher concentrations of wheat in them.
- These were also the highest quality breads.

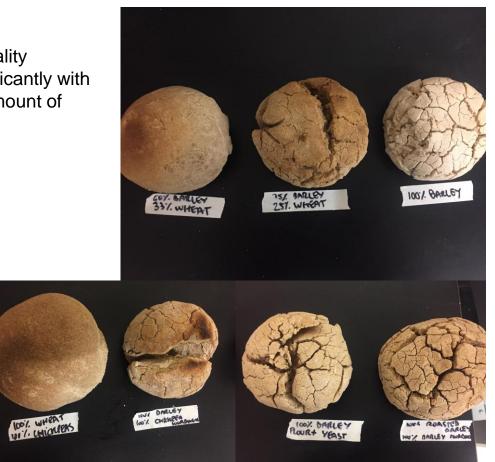
FERMENTATION RATE OF DIFFERENT DOUGHS: comparison of barley/wheat flour and sourdoughs



Results

 The breads' quality increased significantly with even a small amount of wheat added.

- The chickpea sourdoughs fermented slightly faster than the barley ones, but did not add enough protein to make a difference in nutrition.
- In comparing the roasted barley bread to the non-roasted barley bread, the differences were purely aesthetic.



The Beginning of THE END



The Middle of THE END



THE END



