



## Chemical, Rheological and Physical properties of Germinated Wheat and Naked Barley

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**Abstract :** The effect of germination on chemical composition, dough raising capacity, gluten changes and folic acid of wheat " variety Gammeza 7" and naked barley "variety Giza 131" were investigated. Crude protein ranged from 9.08 to 11.70% in germinated barley and wheat. Barley was the highest in ether extract and ash. Wheat was the highest in crude fiber. Flour extract (82%) was the highest in carbohydrate. Wheat was the highest in Na, K, Fe, and Ca. Dough raising capacity was highest in 75% germinated wheat flour. Wet, dry gluten in flour extracted (82%) have the highest percentages. While 75% substituted germinated wheat for flour 72% extraction was the highest in wet and dry gluten. Fresh germinated wheat and barley were higher in folic content than other treatments. Germination seems to be a natural and sustainable way to improving nutritional quality and functional food compound in wheat and barley.

**Key words:** folic acid, gluten, naked barley, nutritive value and wheat.