

## **EFFECT OF FREEZE-THAW ON THE TEXTURE OF GLUTEN-FREE PIE CRUST DOUGH**

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Developing new products that fit the expectations of consumers is very important. In this study, the freeze-thaw stability of two different gluten-free pie crust dough was measured. The texture is one of the most important sensorial properties, and has a great influence on consumer acceptance. A quick frozen pie crust dough should be easily cut, but non-crumbling after baking. The aim was to measure the texture of two different dough with a Texture Analyser to determine the hardness and the brittleness before and after the freeze-thaw process, to decide which dough fits the expectations better. The results showed that the dough with more rice flour was harder than the other and it became harder after the freeze-thaw process while the other dough's hardness have not changed during the process. The first dough was less brittle than the second, also before and after the freeze-thaw. A harder, and less brittle dough allows cutting with less crumbs. Considering the expectations, in the future the first recipe should be used to make a quick-frozen pie crust dough product.