



Pan Rey Bakery, El Salvador Tests Sorghum Flour

INTSORMIL



Use of locally grown sorghum flour in the salvadoreña baking industry in place of imported wheat saves foreign exchange



Pan Rey, the “Bread King,” a large commercial bakery located at Quezaltepeque, El Salvador is testing sorghum flour as a substitute for wheat. The Pan Rey Bakery collaborates with the CENTA Food Technology Laboratory in a project to promote the use of sorghum flour in large bakeries. Many small, village level bakeries, such as the bakery of Clemencia Barrera in San Rafael Cedro, El Salvador (see INTSORMIL Report No. 5), have been using sorghum flour as a substitute for wheat for many years. However, use of sorghum flour on a large scale in the big commercial bakeries, such as Pan Rey, has not yet caught on. Why? The small village mills that produce sorghum flour for the small village bakeries do not produce sufficient volume to meet the requirements of bakeries such as Pan Rey. The larger mills



Lic. Alfredo Gonzalez, Gerente General, Pan Rey de El Salvador



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only produce sorghum flour on contract with a bakery and thus costs per unit of sorghum flour produced are higher than wheat flour which is routinely produced on a large scale. If demand for sorghum flour increases, these costs will be lowered and sorghum will be more competitive with wheat flour.

CENTA (Centro Nacional de Tecnología Agropecuaria y Forestal) with INTSORMIL cooperation is conducting a project to promote the use of sorghum grain in the production of flour for the large commercial bakery industry. The CENTA sorghum breeding program in collaboration with the Food Technology Laboratory breeds sorghum varieties that produce sorghum flour with the physical and chemical characteristics needed to replace imported wheat as a source of flour. Varieties of sorghum developed for human consumption by the CENTA/INTSORMIL program are RCV, SOBERANO, JOCORO and CENTA S-3. The CENTA Food Technology group works closely with millers and bakers such as Pan Rey in providing guidance for the milling and baking process.



Machine wrapping of baked goods at the Pan Rey Bakery



Loading Pan Rey Bakery products on trucks for distribution

Alfredo Gonzalez, Gerente General of the Pan Rey Bakery wants to utilize sorghum as a flour mixed with wheat because “consumers like it, and sorghum is locally grown.” He is seeking the help of the CENTA/INTSORMIL project in the manufacturing of a small mill so that he can mill his own sorghum flour and save costs. The project assists Pan Rey and other large commercial bakeries by developing sorghum varieties with higher nutritional and better milling and baking qualities and provides guidance as to the best ratios of sorghum to wheat flour in baking. El Salvador is the major sorghum producer in Central America. Thus, an increased use of sorghum in the baking industry will provide additional income to salvadorian sorghum farmers and benefit the economy by reducing foreign exchange now spent on wheat imports.



CENTA food technologists and the CENTA sorghum breeder discussing the use of sorghum flour in the Pan Rey Bakery with Gerente General, Lic. Alfredo Gonzalez

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