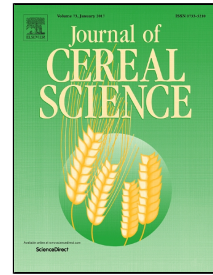


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Preparation and characterization of gluten-free sheeted doughs and noodles with zein and rice flour containing different amylose contents



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- ▶ Zein was used as a gluten alternative in rice noodles with different amylose contents
- ▶ Mixing rice flour with zein above T_g of zein successfully generated rice dough sheets
- ▶ High amylose rice(HAR)-zein pastes exhibited greater pasting and elastic properties
- ▶ Low thermal conductivity was observed in HAR-zein noodle dough (long cooking time)
- ▶ HAR-zein noodles showed a firm texture that contributed to their reduced cooking loss

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