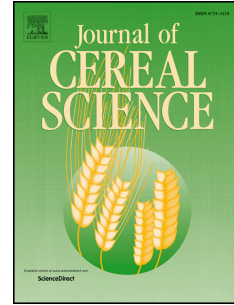


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Physicochemical and functional characterization of wheat milling co-products: Fine grinding to achieve high fiber antioxidant-rich fractions

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Title	1
Physicochemical and functional characterization of wheat milling co-products:	2
fine grinding to achieve high fiber antioxidant-rich fractions	3
Author's names	4
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Keywords:	9
Wheat milling co-products; Fine grinding; Nutritional and fiber composition;	10
Antioxidant capacity.	11
Chemical compounds	12
Chemical compounds studied in this article:	13
2, 2-Diphenyl-1-picrylhydrazyl (DPPH) (PubChem CID: 2735032), EDTA disodium	14
salt (PubChem CID: 8759), sodium tetraborate decahydrate (PubChem CID:	15
22435386), Cetrimonium bromide (PubChem CID: 5974), 3, 5- Dinitrosalicylic acid	16
(PubChem CID: 11873), Folin-Ciocalteu reagent (Loba chemie, India), Gallic acid	17
(PubChem CID: 370). All chemicals and solvents were of analytical-reagent quality.	18

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