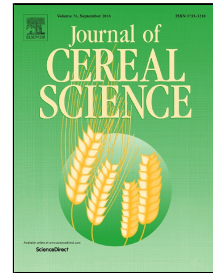


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Effect of arabinoxylans and laccase on batter rheology and quality of yeast-leavened gluten-free breads

Fabiola E. Ayala-Soto, Sergio O. Serna-Saldívar, Jorge Welti-Chanes



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Highlights

- Maize fiber arabinoxylans (MFAX) decreased RVA peak viscosity in gluten free (GF) flour.
- MFAX addition decreased final RVA viscosity or retrogradation in GF flour.
- MFAX increased water absorption and benefited bread texture and volume.
- Laccase did not affect batter rheology nor GF bread quality.

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