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Hydrolysed pea proteins mitigate in vitro wheat starch digestibility

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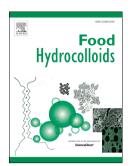
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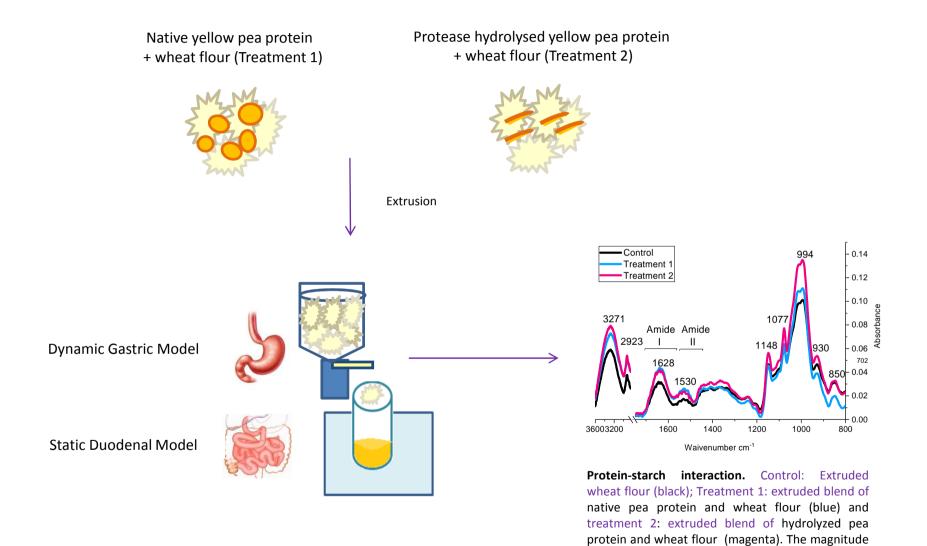
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## **Graphical Illustration**



of interaction found to be greatest in the blend with hydrolysed protein through hydrogen bonding.

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