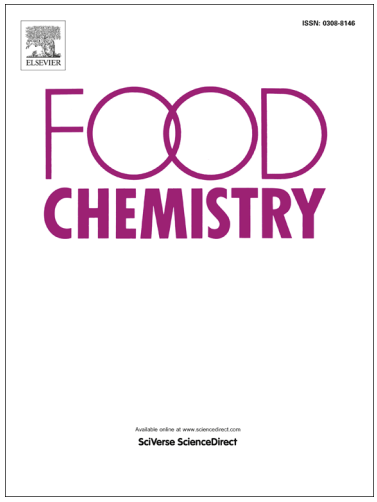

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PII: S0308-8146(18)30394-7
DOI: https://doi.org/10.1016/j.foodchem.2018.02.146
Reference: FOCH 22530

To appear in: *Food Chemistry*

Received Date: 9 October 2017
Revised Date: 6 February 2018
Accepted Date: 27 February 2018

Please cite this article as: Zhang, Y., Guo, L., Xu, D., Li, D., Yang, N., Chen, F., Jin, Z., Xu, X., Effects of dextran with different molecular weights on the quality of wheat sourdough breads, *Food Chemistry* (2018), doi: https://doi.org/10.1016/j.foodchem.2018.02.146

Effects of dextran with different molecular weights on the quality of wheat sourdough breads

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Abstract

This research aimed at investigating the effects of different weight-average molecular weights (M_w: T10, T70, T250, T750, T2000) of dextran (α-(1→6)-linked linear backbone, α-(1→3)-linked branching) on wheat sourdough bread qualities. Texture analyzer showed that dextran contributed to a significant inhibition of bread staling, particularly dextran T2000. Pasting profiles (Rapid visco-analysis) and steady rheological properties (steady shear measurements) of samples indicated that dextran