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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 \rightarrow 6)-linked linear backbone, α -(1 \rightarrow 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

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