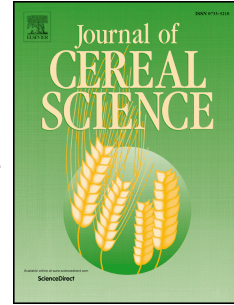


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Oral processing of bread

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1 **Dough and bread making from high- and low-protein flours by vacuum mixing:**

2 **Part 3. Oral processing of bread**

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