

# Accepted Manuscript

Semi-solid state fermentation and enzymatic hydrolysis impeded the destroy of wheat bran on gluten polymerization

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PII: S0023-6438(18)30697-2

DOI: [10.1016/j.lwt.2018.08.047](https://doi.org/10.1016/j.lwt.2018.08.047)

Reference: YFSTL 7359

To appear in: *LWT - Food Science and Technology*

Received Date: 23 May 2018

Revised Date: 16 August 2018

Accepted Date: 23 August 2018

Please cite this article as: Zhang, H., Zhang, X., Cao, X.R., Iftikhar, M., Wang, J., Semi-solid state fermentation and enzymatic hydrolysis impeded the destroy of wheat bran on gluten polymerization, *LWT - Food Science and Technology* (2018), doi: 10.1016/j.lwt.2018.08.047.

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