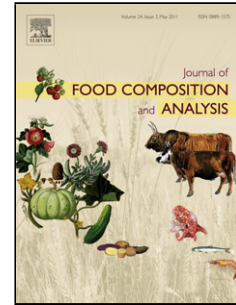


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Original Research Article

Dry fractionation of quinoa sweet varieties Atlas and Riobamba for sustainable production of protein and starch fractions

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Highlights

- The method proposed is more sustainable than traditional wet extraction
- By milling and sieving a protein-enriched flour is obtained
- This method better preserves the functional properties of the proteins
- Protein-enriched flour is potentially interesting to apply in gluten-free products

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