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A rapid extensigraph protocol for measuring dough viscoelasticity and mixing requirement

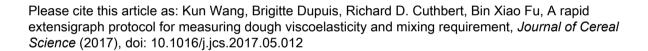
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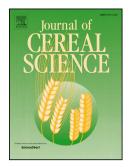
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ACCEPTED MANUSCRIPT

2	requirement
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11	Keywords: extensigraph; dough viscoelasticity; dough mixing; wheat quality
12	Abbreviations:
13 14	QJ, Quadrumat Junior; CWRS, Canada Western Red Spring; FT, floor time; RT, resting time; CV, coefficient of variation; Ext, Extensibility; R_{max} , maximum resistance.
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