Accepted Manuscript

Functional study of raw and cooked blue maize flour: starch digestibility, total phenolic content and antioxidant activity

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PII: S0733-5210(17)30482-4

DOI: 10.1016/j.jcs.2017.06.009

YJCRS 2382 Reference:

Journal of Cereal Science To appear in:

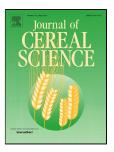
Received Date: 07 July 2016

Revised Date: 12 June 2017

Accepted Date: 16 June 2017

Please cite this article as: Gustavo A. Camelo-Méndez, Edith Agama-Acevedo, Juscelino Tovar, Luis A. Bello-Pérez, Functional study of raw and cooked blue maize flour: starch digestibility, total phenolic content and antioxidant activity, Journal of Cereal Science (2017), doi: 10.1016/j.jcs. 2017.06.009

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ACCEPTED MANUSCRIPT

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