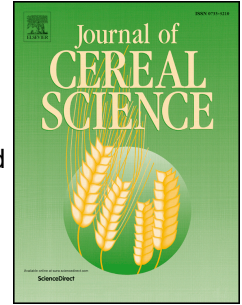


Accepted Manuscript

Functional bread: Effect of inulin-type products addition on dough rheology and bread quality

Alexandrina Sirbu, Camelia Arghire



PII: S0733-5210(16)30217-X

DOI: [10.1016/j.jcs.2017.03.029](https://doi.org/10.1016/j.jcs.2017.03.029)

Reference: YJCRS 2330

To appear in: *Journal of Cereal Science*

Received Date: 8 December 2016

Revised Date: 11 March 2017

Accepted Date: 27 March 2017

Please cite this article as: Sirbu, A., Arghire, C., Functional bread: Effect of inulin-type products addition on dough rheology and bread quality, *Journal of Cereal Science* (2017), doi: 10.1016/j.jcs.2017.03.029.

This is a PDF file of an unedited manuscript that has been accepted for publication. As a service to our customers we are providing this early version of the manuscript. The manuscript will undergo copyediting, typesetting, and review of the resulting proof before it is published in its final form. Please note that during the production process errors may be discovered which could affect the content, and all legal disclaimers that apply to the journal pertain.

Title: Functional Bread: Effect of Inulin-Type Products Addition on Dough Rheology and Bread Quality

Authors: **Alexandrina SIRBU^{1,2}, Camelia ARGHIRE²**

Affiliations:

¹*Constantin Brancoveanu University, FMMAE Ramnicu Valcea, 39 Nicolae Balcescu Bld., Romania; cell +40744993123; e-mail sirbu.alexandrina.ro@gmail.com, sirbu.alexandrina@rdslink.ro (Corresponding author)*

²*COPE Ltd., Conacul Cantacuzino-Pascanu, Costisa- Neamtz, Romania; e-mail camelia.arghire@enzymes.ro*

Key words: functional fibre and inulin; mixolab; rheological behaviour; half-white bread.

Download English Version:

<https://daneshyari.com/en/article/5762374>

Download Persian Version:

<https://daneshyari.com/article/5762374>

[Daneshyari.com](https://daneshyari.com)