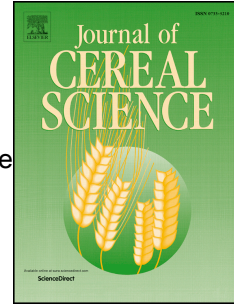


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Effect of extrusion cooking of sorghum flour on rheology, morphology and heating rate of sorghum–wheat composite dough

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1 **Effect of extrusion cooking of sorghum flour on rheology,**
2 **morphology and heating rate of sorghum–wheat composite dough**

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