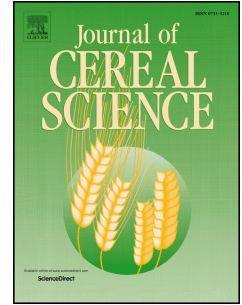


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Use of fermented milling by-products as functional ingredient to develop a low-glycaemic index bread

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# 1 Use of fermented milling by-products as functional ingredient to develop a 2 low-glycaemic index bread

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## 11 12 **Abbreviations**

13 FMP: fermented milling by-products; MPB: unfermented milling by-products enriched bread;  
14 FMPB: fermented milling by-products enriched bread; DF: dietary fibre; DY: dough yield; TTA:  
15 Total titratable acidity; WSE: Water/salt-soluble extract; TFAA: total free amino acids; FQ:  
16 fermentation quotient; ME: methanolic extract; TPA: Texture Profile Analysis; CS: Chemical  
17 Score; EAA: essential amino acid; EAAI: Essential Amino Acids Index; Ratio; NI: Nutritional  
18 Index; HI: hydrolysis index; GI: glycaemic index; IVPD: *in vitro* protein digestibility.

## 19 **Keywords**

20 Low-glycaemic index; sourdough fermentation; milling by-products; *Lactobacillus*.

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