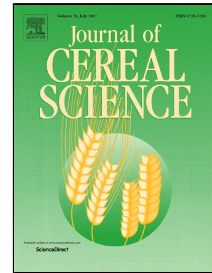


Accepted Manuscript

Dough and bread made from high- and low-protein flours by vacuum mixing: Part 2. Yeast activity, dough proofing and bread quality



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PII: S0733-5210(16)30485-4
DOI: 10.1016/j.jcs.2017.08.015
Reference: YJCRS 2428
To appear in: *Journal of Cereal Science*
Received Date: 29 March 2017
Revised Date: 12 August 2017
Accepted Date: 19 August 2017

Please cite this article as: Jing Gao, Shia Lyn Tay, Audrey Hui Si Koh, Weibiao Zhou, Dough and bread made from high- and low-protein flours by vacuum mixing: Part 2. Yeast activity, dough proofing and bread quality, *Journal of Cereal Science* (2017), doi: 10.1016/j.jcs.2017.08.015

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1 **Dough and bread made from high- and low-protein flours by vacuum mixing:**

2 **Part 2. Yeast activity, dough proofing and bread quality**

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