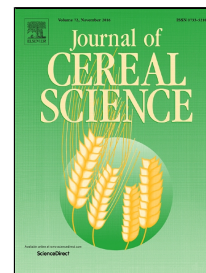


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An investigation on the effect of heat-moisture treatment on baking quality of wheat by using response surface methodology

B. Cetiner, O. Acar, K. Kahraman, T. Sanal, H. Koksel



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The effect of heat and moisture on wheat quality was studied by response surface methodology (RSM)

RSM was used for the first time to investigate combined effect of heat and moisture on wheat quality

Heat-moisture treatment temperature had a greater influence than had moisture on wheat quality

Higher bread volumes were achieved in the samples treated at lower temperatures (55 and 65°C)

Alveograph W was a good indicator of bread making quality for wheats treated at higher temperatures

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