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**Extraordinarily soft, medium-hard and hard Indian wheat varieties: composition, protein profile, dough and baking properties**

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**Abbreviated running title:** Extraordinarily soft, medium-hard and hard Indian wheat varieties

**Abstract**

Hard wheat (HW), medium-hard wheat (MHW) and extraordinarily soft wheat (Ex-SW) varieties with grain hardness index (GHI) of 83 to 95, 72 to 80, 17 to 29 were evaluated for pasting, protein molecular weight (MW) distribution, dough rheology and baking properties. Flours from varieties with higher GHI had more protein content, ash content and paste viscosities. Ex-SW had more glutenins proportion as compared to HW and MHW. Flours from Ex-SW varieties showed lower NaSRC, WA and mixographic parameters as compared to HW and MHW. Dough from flours

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