

Accepted Manuscript

Improvement of the protein quality of wheat bread through faba bean sourdough addition

Rossana Coda, Jutta Varis, Michela Verni, Carlo G. Rizzello, Kati Katina



PII: S0023-6438(17)30289-X

DOI: [10.1016/j.lwt.2017.04.062](https://doi.org/10.1016/j.lwt.2017.04.062)

Reference: YFSTL 6200

To appear in: *LWT - Food Science and Technology*

Received Date: 16 January 2017

Revised Date: 29 March 2017

Accepted Date: 20 April 2017

Please cite this article as: Coda, R., Varis, J., Verni, M., Rizzello, C.G., Katina, K., Improvement of the protein quality of wheat bread through faba bean sourdough addition, *LWT - Food Science and Technology* (2017), doi: 10.1016/j.lwt.2017.04.062.

This is a PDF file of an unedited manuscript that has been accepted for publication. As a service to our customers we are providing this early version of the manuscript. The manuscript will undergo copyediting, typesetting, and review of the resulting proof before it is published in its final form. Please note that during the production process errors may be discovered which could affect the content, and all legal disclaimers that apply to the journal pertain.

Improvement of the protein quality of wheat bread through faba bean sourdough addition

Rossana Coda¹, Jutta Varis¹, Michela Verni², Carlo G. Rizzello^{2*}, Kati Katina¹

¹ Department of Food and Environmental Science, University of Helsinki, 00014, Helsinki, Finland

² Department of Soil, Plant, and Food Science, University of Bari “Aldo Moro”, 70126 Bari - Italy

*Corresponding author. Tel.: +39 0805442950; Fax: +390805442911.

E-mail address: carlogiuseppe.rizzello@uniba.it

Download English Version:

<https://daneshyari.com/en/article/5769175>

Download Persian Version:

<https://daneshyari.com/article/5769175>

[Daneshyari.com](https://daneshyari.com)