

Accepted Manuscript

Impacts of the size distributions and protein contents of the native wheat powders in their structuration behaviour by wet agglomeration

Bettina Bellocq, Agnès Duri, Bernard Cuq, Thierry Ruiz



PII: S0260-8774(17)30387-4
DOI: 10.1016/j.jfoodeng.2017.09.005
Reference: JFOE 9009
To appear in: *Journal of Food Engineering*
Received Date: 17 June 2017
Revised Date: 30 August 2017
Accepted Date: 09 September 2017

Please cite this article as: Bettina Bellocq, Agnès Duri, Bernard Cuq, Thierry Ruiz, Impacts of the size distributions and protein contents of the native wheat powders in their structuration behaviour by wet agglomeration, *Journal of Food Engineering* (2017), doi: 10.1016/j.jfoodeng.2017.09.005

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.

Highlights

Span and median diameter of the native powder have a significant influence on the size distributions of the wet agglomerates.

A high protein content of the native semolina could lead to a narrow size distribution of the wet agglomerates.

Hydrotextural diagram is used to demonstrate specific growth mechanisms.

The different structures generated by the agglomeration process result from two major modes of agglomeration: nucleation/growing and dough formation/fragmentation.

Download English Version:

<https://daneshyari.com/en/article/6664846>

Download Persian Version:

<https://daneshyari.com/article/6664846>

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