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

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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.