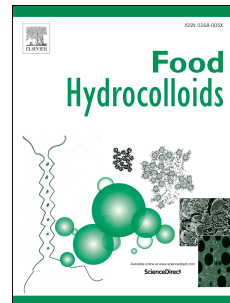


# Accepted Manuscript

The impact of heating on the unfolding and polymerization process of frozen-stored gluten

Pei Wang, Min Zou, Mengqi Tian, Zhenxin Gu, Runqiang Yang



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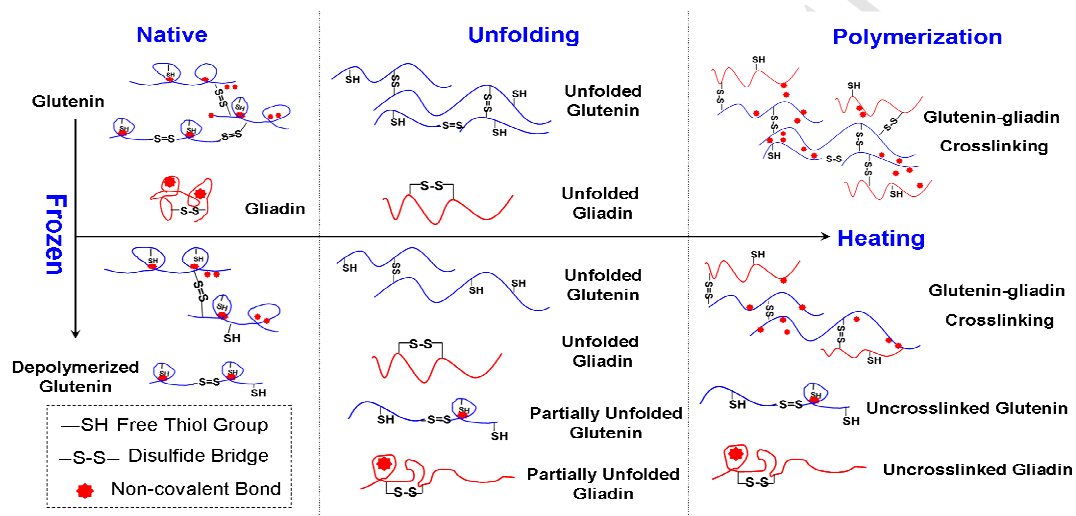
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## Graphical Abstract

**Title:** The impact of heating on the unfolding and polymerization process of frozen-stored gluten

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The suppressed formation of glutenin-gliadin crosslinking by weakened polymerization ability of glutenin and gliadin during heating of frozen-stored gluten.

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