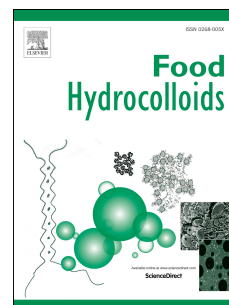


Accepted Manuscript

Functional and nutritional replacement of gluten in gluten-free yeast-leavened breads by using β -conglycinin concentrate extracted from soybean flour

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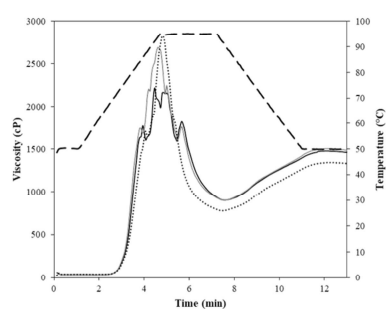
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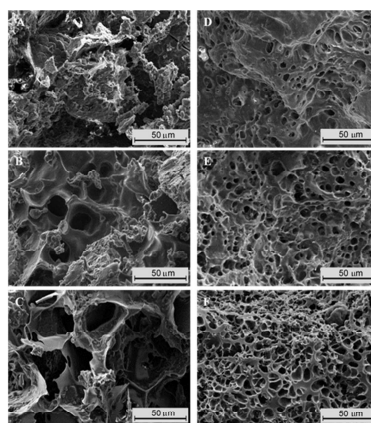


Viscosity profile of batters determined by Rapid Visco Analyser

Rice flour

Rice flour
+
gluten

Rice flour
+
 β -conglycinin



Scanning electron microscope images of the fermented doughs (left) and yeast-leavened breads (right)

↑ Protein content
↑ PDCAAS

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