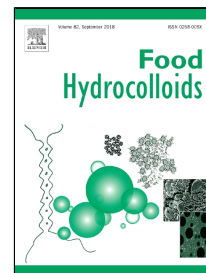


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Dextran produced *in situ* as a tool to improve the quality of wheat-faba bean composite bread



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1 Dextran produced *in situ* as a tool to improve the quality of wheat-faba bean composite bread

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14 Abbreviations:

15 ANF, anti-nutritional factors; CA, chemically acidified;  $\kappa$ -CAR, Kappa carrageenan; CFU, colony-  
16 forming unit; CMC, carboxymethyl cellulose; DY, dough yield; EPS, exopolysaccharides; FAA, free  
17 amino acids; FQ, fermentation quotient; FSB, faba bean sourdough bread; FWB, faba bean wheat bread;  
18 GG, guar gum; HPMC, hydroxypropylmethyl cellulose; LAB, lactic acid bacteria; Mw, molecular weight;  
19 SD, sourdough; TPA, texture profile analysis; TTA, total titratable acidity.

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