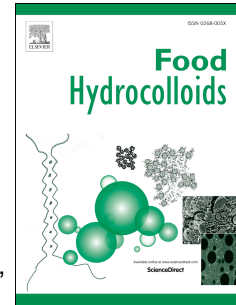


# Accepted Manuscript

Effects of pentosanase and glucose oxidase on the composition, rheology and microstructure of whole wheat dough

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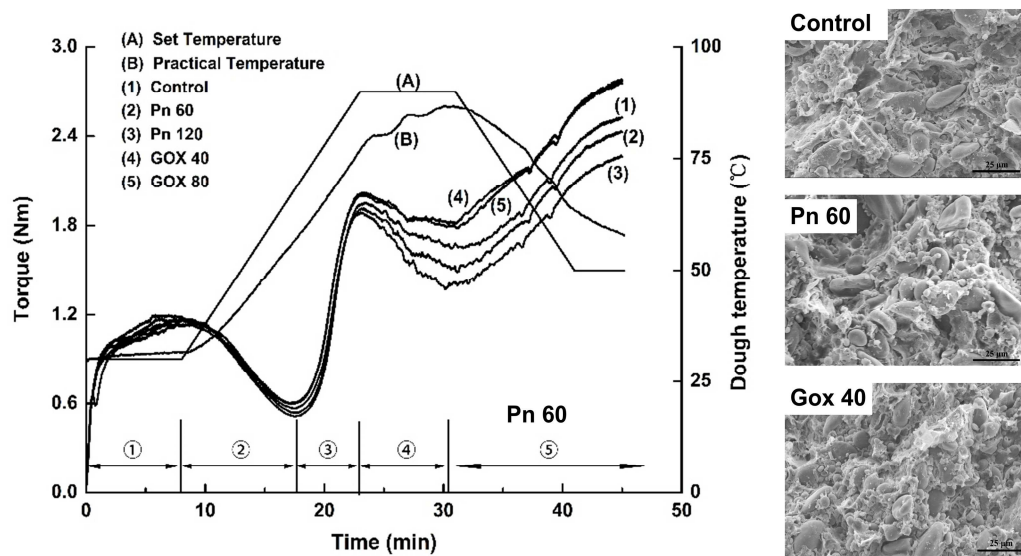
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The presence of Pn and Gox could change the rheological behavior and microstructure of whole wheat steamed buns dough.



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