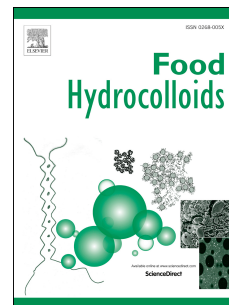


# Accepted Manuscript

A novel extremophilic xylanase produced on wheat bran from *Aureobasidium pullulans* NRRL Y-2311-1: Effects on dough rheology and bread quality

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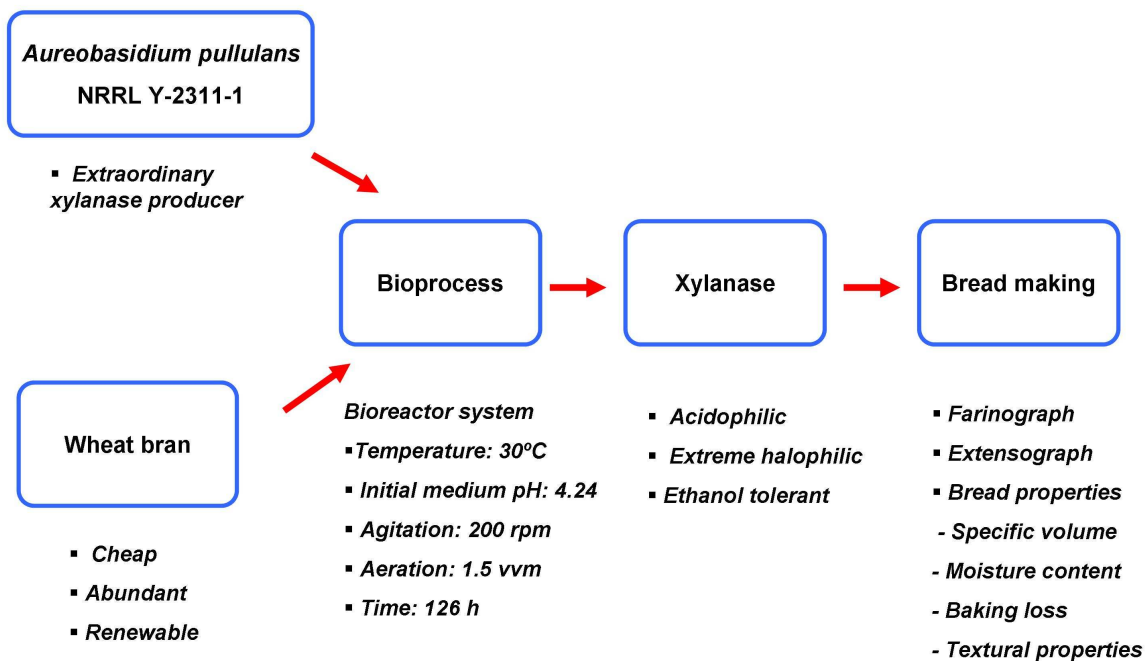
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