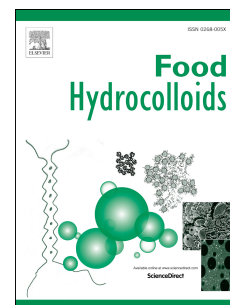


Accepted Manuscript

Effects of particle size and water content during cooking on the physicochemical properties and *in vitro* starch digestibility of milled durum wheat grains

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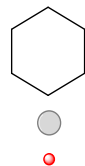
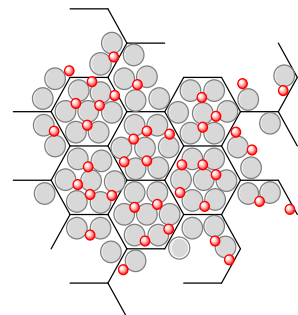
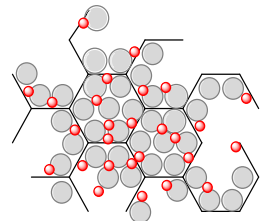
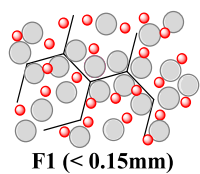
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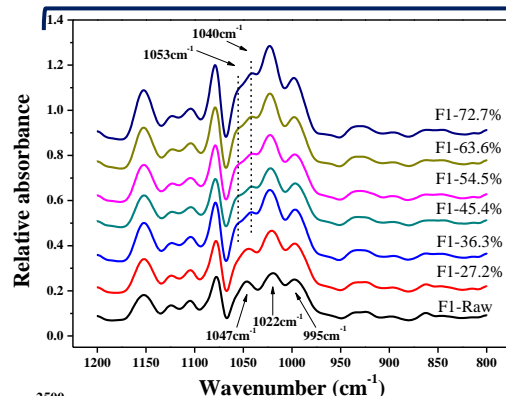
Milled Wheat Grains



Water Contents

27.2%
36.3%
45.4%
54.5%
63.6%
72.7%
(db)

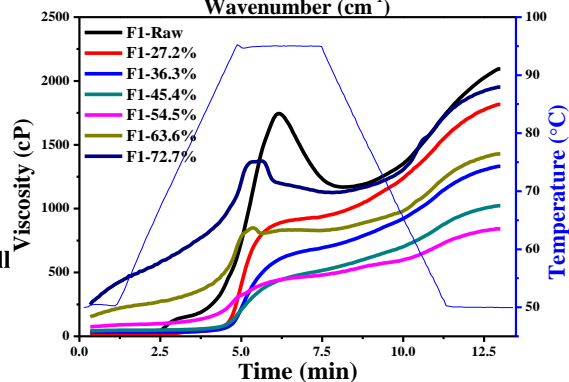
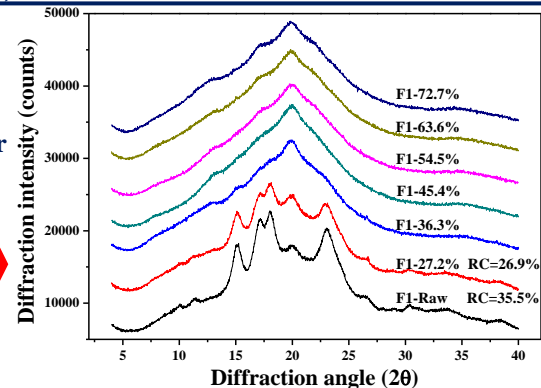
Heating



F1 (< 0.15mm)

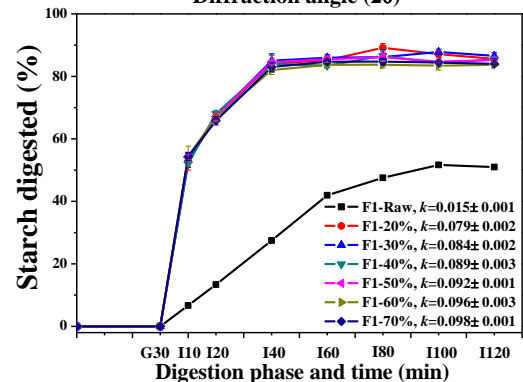
Short-range molecular order

Long-range molecular order



Pasting properties

In vitro starch digestibility



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