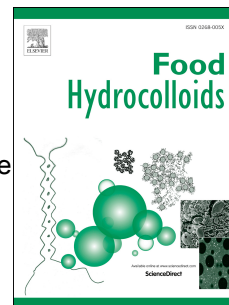


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Maillard reaction of oat β -glucan and the rheological property of its amino acid/peptide conjugates

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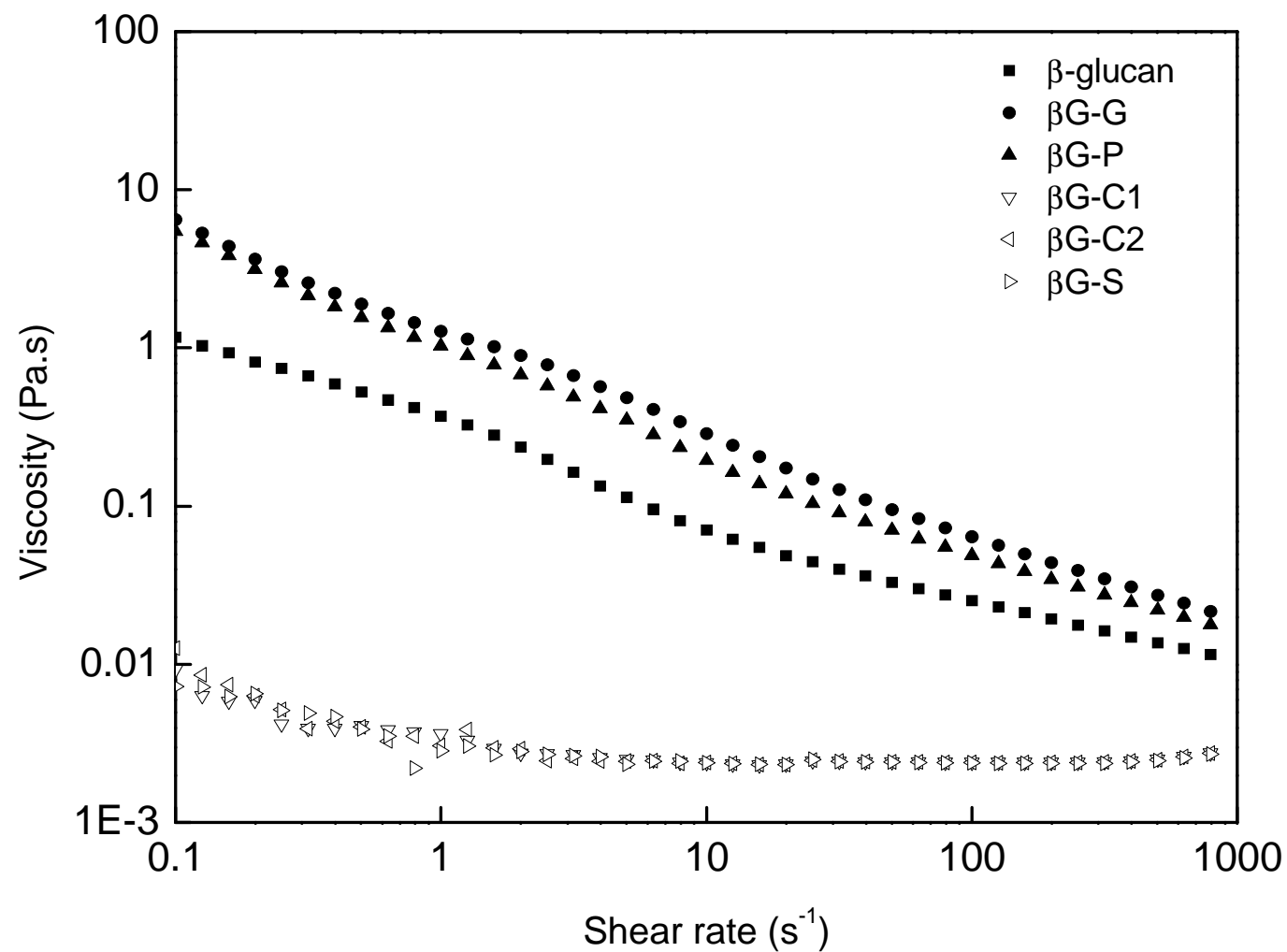
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The rheological property of oat β -glucan can be enhanced or reduced after Maillard reaction.

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