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The impact of steeping, germination and hydrothermal processing of wheat (*Triticum aestivum* L.) grains on phytate hydrolysis and the distribution, speciation and bio-accessibility of iron and zinc elements

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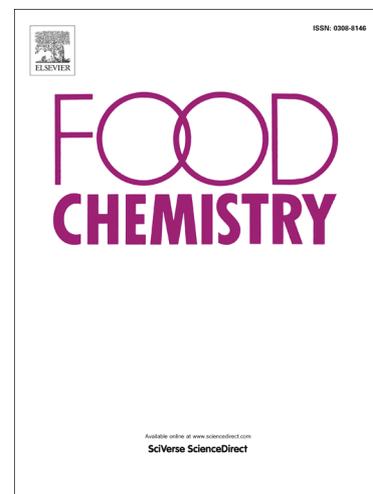
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1 **The impact of steeping, germination and hydrothermal processing of wheat (*Triticum aestivum***  
2 **L.) grains on phytate hydrolysis and the distribution, speciation and bio-accessibility of iron**  
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