

## Accepted Manuscript

Dry heat treatment affects wheat bran surface properties and hydration kinetics

Pieter J. Jacobs, Sami Hemdane, Jan A. Delcour, Christophe M. Courtin

PII: S0308-8146(16)30223-0

DOI: <http://dx.doi.org/10.1016/j.foodchem.2016.02.062>

Reference: FOCH 18782

To appear in: *Food Chemistry*

Received Date: 3 September 2015

Revised Date: 24 December 2015

Accepted Date: 9 February 2016



Please cite this article as: Jacobs, P.J., Hemdane, S., Delcour, J.A., Courtin, C.M., Dry heat treatment affects wheat bran surface properties and hydration kinetics, *Food Chemistry* (2016), doi: <http://dx.doi.org/10.1016/j.foodchem.2016.02.062>

This is a PDF file of an unedited manuscript that has been accepted for publication. As a service to our customers we are providing this early version of the manuscript. The manuscript will undergo copyediting, typesetting, and review of the resulting proof before it is published in its final form. Please note that during the production process errors may be discovered which could affect the content, and all legal disclaimers that apply to the journal pertain.

**DRY HEAT TREATMENT AFFECTS WHEAT BRAN SURFACE PROPERTIES AND HYDRATION KINETICS**

Pieter J. Jacobs, Sami Hemdane, Jan A. Delcour, and Christophe M. Courtin\*

Laboratory of Food Chemistry and Biochemistry, Leuven Food Science and Nutrition Research Centre (LForCe), KU Leuven, Kasteelpark Arenberg 20 - box 2463, 3001 Leuven, Belgium.

Corresponding author: Prof. C.M. Courtin, Laboratory of Food Chemistry and Biochemistry, Leuven Food Science and Nutrition Research Centre (LForCe), KU Leuven, Kasteelpark Arenberg 20 - box 2463, 3001 Leuven, Belgium. Tel: +32 16 321917. Fax: +32 16 321997. E-mail: [christophe.courtin@biw.kuleuven.be](mailto:christophe.courtin@biw.kuleuven.be).

Download English Version:

<https://daneshyari.com/en/article/7589356>

Download Persian Version:

<https://daneshyari.com/article/7589356>

[Daneshyari.com](https://daneshyari.com)