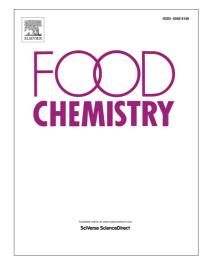
Accepted Manuscript

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PII: DOI: Reference:	S0308-8146(16)30223-0 http://dx.doi.org/10.1016/j.foodchem.2016.02.062 FOCH 18782
To appear in:	Food Chemistry
Received Date: Revised Date: Accepted Date:	3 September 201524 December 20159 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

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ACCEPTED MANUSCRIPT

DRY HEAT TREATMENT AFFECTS WHEAT BRAN SURFACE PROPERTIES AND HYDRATION KINETICS

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