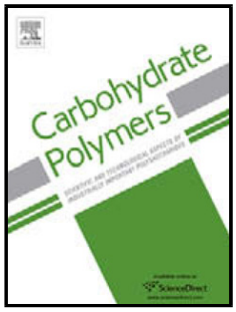

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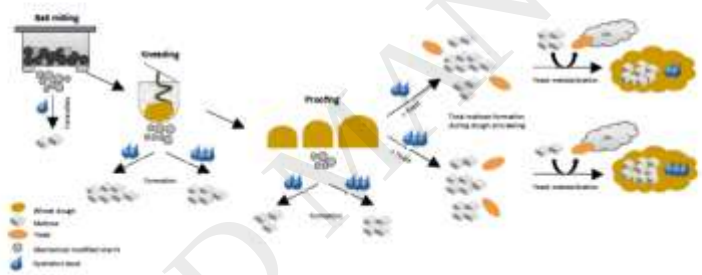
Maltose formation in wheat dough depending on mechanical starch modification and dough hydration

Author: Stefanie Hackenberg[a], Thomas Leitner[a], Mario Jekle[a,] *, Thomas Becker[a]

[a]Technical University of Munich, Institute of Brewing and Beverage Technology, Research Group Cereal Technology and Process Engineering, Weihenstephaner Steig 20, 85354 Freising, Germany

*Corresponding author
E-mail address: mjekle@tum.de (Mario Jekle)
Phone number: +49 8161 71 3669

Graphical abstract



Highlights

- Enzymatic reactions already occur during grinding of wheat flour
- Most of maltose was released during kneading due to enzymatic hydrolysis of starch
- Maltose formation was more pronounced with high MSM and low hydration level
- Maltose utilization by yeast was improved with low dough hydration level
- Increased maltose concentration had no relevant effect on yeast maltose utilization