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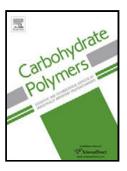
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### ACCEPTED MANUSCRIPT

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

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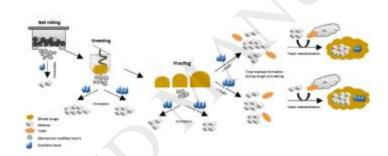
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#### **Graphical abstract**



#### 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

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