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The impact of Atmospheric Cold Plasma treatment on inactivation of lipase and lipoxygenase of wheat germs

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Abstract

Wheat germ is a by-product of milling process which contains large amount of nutrients. The shelf life of wheat germ could improve by inactivation of destructive endogenous enzymes especially lipase and lipoxygenase. In this work, the impact of atmospheric cold plasma treatment on the inactivation of lipase and lipoxygenase enzymes of wheat germ was studied.

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