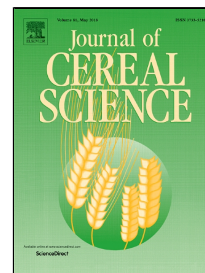


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Measurement of colour-grained wheat nutrient compounds and the application of combination technology in dough



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1 **Measurement of colour-grained wheat nutrient compounds and**
2 **the application of combination technology in dough**

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7 **Abstract:** The objective of this study was to evaluate the effects of different
8 colour-grained wheat flours on protein, TDF, fat, amino acid, microelement,
9 physicochemical index, nutritional quality, farinograph properties and tensile test. The
10 protein content of colour-grained wheat is higher than that of the common wheat, which
11 is 11.74% ~ 18.17 higher than the common wheat. The amount of essential amino acid
12 content was 7.31% ~ 18.13% higher than that of common wheat. By combination
13 technology, No.6 (A₂B₃C₁) showed the greatest tensile test. Changes in qualities
14 resulted from the combination of different flour with granules and gluten. The results of
15 the current study offer opportunities for the steamed bread and noodle industry to use
16 colour-grained wheat flours as an ingredient for enhancing the nutrient value amount of
17 dough.

18
19 **Key words:** Colour wheat; Dough; Combination technology; Steamed bread

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