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Superheated steam processing improved the qualities of oats flour and noodles

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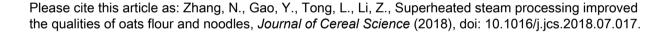
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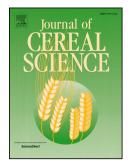
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Superheated steam processing improved the qualities of oats flour and 1 noodles 2 3 Nachuan Zhang¹, Yuqi Gao¹, Litao Tong², and Zaigui Li¹* 4 5 ¹Laboratory of Cereal Science, College of Food Science and Nutritional Engineering, China 6 7 Agricultural University, Beijing, 100083, China 8 ²Institute of Agro-Products Processing Science and Technology, Chinese Academy of 9 Agricultural Sciences/Key Laboratory of Agro-Products Processing, Ministry of Agriculture, 10 11 Beijing, 100193, China 12 *Corresponding author. Tel/Fax: +86-10-6273-7392 13 E-mail address: lizg@cau.edu.cn 14 15 Running title: Superheated steam for oats noodles 16 17

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