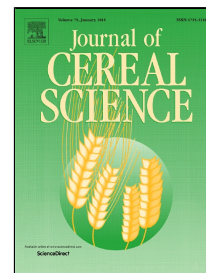


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Wheat bran-associated subaleurone and endosperm proteins and their impact on bran-rich bread-making



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WHEAT BRAN-ASSOCIATED SUBALEURONE AND ENDOSPERM PROTEINS AND THEIR  
IMPACT ON BRAN-RICH BREAD-MAKING

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**KEYWORDS:** Wheat bran, subaleurone, gluten, bread-making.

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