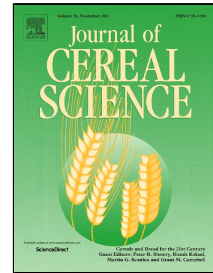


Accepted Manuscript

Tartary buckwheat malt as ingredient of gluten-free cookies

Romina Molinari, Lara Costantini, Anna Maria Timperio, Veronica Lelli, Francesco Bonafaccia, Giovanni Bonafaccia, Nicolò Merendino



PII: S0733-5210(17)30749-X

DOI: 10.1016/j.jcs.2017.11.011

Reference: YJCRS 2484

To appear in: *Journal of Cereal Science*

Received Date: 22 September 2017

Revised Date: 17 November 2017

Accepted Date: 21 November 2017

Please cite this article as: Romina Molinari, Lara Costantini, Anna Maria Timperio, Veronica Lelli, Francesco Bonafaccia, Giovanni Bonafaccia, Nicolò Merendino, Tartary buckwheat malt as ingredient of gluten-free cookies, *Journal of Cereal Science* (2017), doi: 10.1016/j.jcs.2017.11.011

This is a PDF file of an unedited manuscript that has been accepted for publication. As a service to our customers we are providing this early version of the manuscript. The manuscript will undergo copyediting, typesetting, and review of the resulting proof before it is published in its final form. Please note that during the production process errors may be discovered which could affect the content, and all legal disclaimers that apply to the journal pertain.

Highlights

- Composition of phenolics in tartary buckwheat malt was studied.
- Major inducible phenolics were quercetin orientin, vitexin, and rutin.
- Antioxidant capacity of buckwheat seeds was positively affected by malting.
- Tartary Malt Cookies (TMC) 70:30 rice flour and buckwheat malt were produced.
- TMC have a higher phenols content, antioxidant capacity, and lower glycemic index.

Download English Version:

<https://daneshyari.com/en/article/8881360>

Download Persian Version:

<https://daneshyari.com/article/8881360>

[Daneshyari.com](https://daneshyari.com)