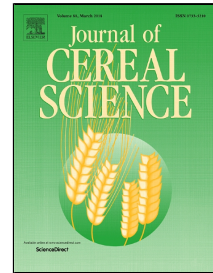


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Reduced-fat soft-dough biscuits: multivariate effects of polydextrose and resistant starch on dough rheology and biscuit quality

Maria Eletta Moriano, Carola Cappa, Cristina Alamprese



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1 **Reduced-fat soft-dough biscuits: multivariate effects of polydextrose and resistant**
2 **starch on dough rheology and biscuit quality**

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4 Maria Eletta Moriano, Carola Cappa, Cristina Alamprese*

5 Department of Food, Environmental and Nutritional Sciences (DeFENS),

6 Università degli Studi di Milano,

7 via G. Celoria 2, 20133 Milan, Italy.

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9

10 *Corresponding Author: Phone: +39 0250319187; e-mail: cristina.alamprese@unimi.it

11

12 Authors' e-mail:

13 Maria Eletta Moriano mariaeletta.moriano@unimi.it

14 Carola Cappa carola.cappa@unimi.it

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