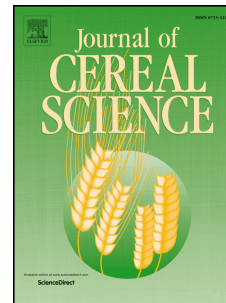


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Chemical characterization and breadmaking potential of spelt versus wheat flour

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Highlights:

- Chemical composition, dough rheology and breadmaking potential of wheat and spelt flour are compared
- Spelt flour has higher protein content but less gluten than wheat flour
- Wheat dough is stronger and more elastic and has superior breadmaking potential
- Spelt samples have lower specific volume and less appealing sensory characteristics
- Breadmaking potential of spelt flour can be enhanced if combined with wheat flour.

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