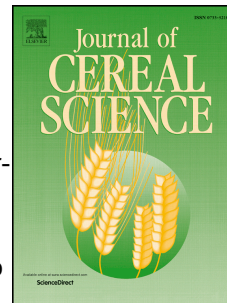


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Production of anthocyanin-enriched flours of durum and soft pigmented wheats by air-classification, as a potential ingredient for functional bread

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1 **Production of anthocyanin-enriched flours of durum and soft pigmented wheats by air-**
2 **classification, as a potential ingredient for functional bread**

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18
19 **Keywords:** Pigmented cereals, air-classification, bread, estimated glycaemic index.

20 **Chemical compounds**

21 Cyanidin 3-O-glucoside (PubChem CID: 197081); cyanidin 3-O-rutinoside (PubChem CID:
22 441674); delphinidin 3-O-glucoside (PubChem CID: 443650); delphinidin 3-O-rutinoside
23 (PubChem CID: 5492231); malvidin 3-O-glucoside (PubChem CID: 443652); pelargonidin 3-O-
24 glucoside (PubChem CID: 443648); peonidin 3-O-arabinoside (PubChem CID: 24721490);
25 peonidin 3-O-glucoside (PubChem CID: 443654); peonidin 3-O-galactoside (PubChem CID:
26 44256834); petunidin 3-O-glucoside (PubChem CID: 443651).

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