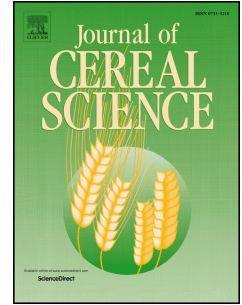


Accepted Manuscript

Influence of variety, harvesting date and drying temperature on the composition and the *in vitro* digestibility of corn grain

Sylvanus Odjo, François Béra, Yves Beckers, Guy Foucart, Paul Malumba



PII: S0733-5210(16)30178-3

DOI: [10.1016/j.jcs.2017.10.008](https://doi.org/10.1016/j.jcs.2017.10.008)

Reference: YJCRS 2461

To appear in: *Journal of Cereal Science*

Please cite this article as: Sylvanus Odjo, François Béra, Yves Beckers, Guy Foucart, Paul Malumba, Influence of variety, harvesting date and drying temperature on the composition and the *in vitro* digestibility of corn grain, *Journal of Cereal Science* (2017), doi: 10.1016/j.jcs.2017.10.008

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

- Digestibilities of starch and protein aren't affected in the similar way by drying
- Higher drying temperatures increase the final digestibility of starch.
- Crude protein digestibility decreases when drying temperature increases.
- The effect of drying temperature depends on the initial moisture content of grain.

Download English Version:

<https://daneshyari.com/en/article/8881480>

Download Persian Version:

<https://daneshyari.com/article/8881480>

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