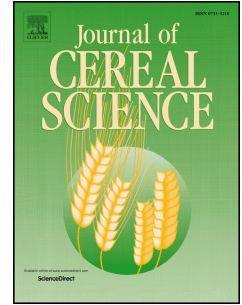


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Relationship between waxy (high amylopectin) and high protein digestibility traits in sorghum and malting quality

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1 **Relationship between waxy (high amylopectin) and high protein digestibility traits in**
2 **sorghum and malting quality**

3

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17 **Keywords:** amylopectin; malting; protein digestibility; sorghum

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20 Abbreviations used: FAN – free amino nitrogen; HD – high protein digestibility trait; HWE –
21 hot water extract; IVPD – in vitro protein digestibility; SEM – scanning electron microscopy;
22 TEM – Transmission electron microscopy; WND – waxy-normal protein digestibility; hWND –
23 heterowaxy-normal protein digestibility; WHD – waxy-HD; NWHD – non-waxy-high protein
24 digestibility; NWND – non-waxy-normal digestibility; HSD – honest significant
25 differencetest; PCA – principal component analysis

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28 Running head: Waxy and high protein digestibility sorghum malting quality

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