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Whole wheat bread: Effect of bran fractions on dough and end-product quality

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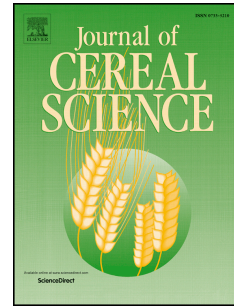
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1 **Whole Wheat Bread: Effect of Bran Fractions on Dough and End-Product Quality**

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