Accepted Manuscript

The effect of *Plantago* seeds and husk on wheat dough and bread functional properties

Ewa Pejcz, Radosław Spychaj, Agata Wojciechowicz-Budzisz, Zygmunt Gil

PII: S0023-6438(18)30488-2

DOI: 10.1016/j.lwt.2018.05.060

Reference: YFSTL 7170

To appear in: LWT - Food Science and Technology

Received Date: 12 March 2018

Revised Date: 30 April 2018

Accepted Date: 25 May 2018

Please cite this article as: Pejcz, E., Spychaj, Radosł., Wojciechowicz-Budzisz, A., Gil, Z., The effect of *Plantago* seeds and husk on wheat dough and bread functional properties, *LWT - Food Science and Technology* (2018), doi: 10.1016/j.lwt.2018.05.060.

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.



1	The effect of <i>Plantago</i> seeds and husk on wheat dough and bread
2	functional properties
3	Authors:
4	Ewa Pejcz ^{*1} , Radosław Spychaj ¹ , Agata Wojciechowicz-Budzisz ¹ , Zygmunt Gil ¹
5	¹ Department of Fermentation and Cereals Technology, Wrocław University of Environmental
6	and Life Sciences, ul. Chełmońskiego 37, 51-630 Wrocław, Poland
7	
8	* Corresponding author
9	
10	E-mail addresses: ewa.pejcz@upwr.edu.pl (E. Pejcz), radoslaw.spychaj@upwr.edu.pl (R.
11	Spychaj), agata.wojciechowicz-budzisz@upwr.edu.pl (A. Wojciechowicz-Budzisz),
12	zygmunt.gil@upwr.edu.pl (Z. Gil).
13	
14	Keywords:
15	wheat bread, dough rheology, bread quality, Plantago, Psyllium
16	
17	Declarations of interest: none.
18	

Download English Version:

https://daneshyari.com/en/article/8890526

Download Persian Version:

https://daneshyari.com/article/8890526

Daneshyari.com