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Partial replacement of wheat flour by pecan nut expeller meal on bakery products. Effect on muffins quality

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## ACCEPTED MANUSCRIPT

| 1  | Partial replacement of wheat flour by pecan nut expeller meal on bakery products.         |
|----|---|
| 2  | Effect on muffins quality.  |
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| 6  | Running Title: Muffins with pecan expeller meal   |
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| 8  | Marchetti, L. <sup>1*</sup> , Califano, A.N. <sup>1</sup> and Andrés, S.C. <sup>1</sup>   |
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| 12 | Argentina.  |
| 13 |   |
| 14 | Highlights  |
| 15 | > Pecan nut expeller meal (PEM) a low-value by-product increased                          |
| 16 | muffins' process yield  |
| 17 | > PEM incorporation mainly altered muffins crumb leading to a darker                      |
| 18 | product   |
| 19 | > 20-30 g/100g of PEM improved height, obtaining crumbs with more                         |
| 20 | and larger pores  |
| 21 | > PEM addition increased number of pores, but 30 g/100g lead to largest                   |
| 22 | pore fraction   |
| 23 | > Sensorial profile was improved when PEM was employed in muffins                         |
| 24 | formulations  |
| 25 |   |

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