Accepted Manuscript

Wheat bread quality attributes using jet milling flour fractions

Dimitrios G. Vouris, Athina Lazaridou, Ioanna G. Mandala, Costas G. Biliaderis

PII: S0023-6438(18)30204-4

DOI: 10.1016/j.lwt.2018.02.065

Reference: YFSTL 6920

To appear in: *LWT - Food Science and Technology*

Received Date: 22 December 2017

Revised Date: 10 February 2018

Accepted Date: 26 February 2018

Please cite this article as: Vouris, D.G., Lazaridou, A., Mandala, I.G., Biliaderis, C.G., Wheat bread quality attributes using jet milling flour fractions, *LWT - Food Science and Technology* (2018), doi: 10.1016/j.lwt.2018.02.065.

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.

ACCEPTED MANUSCRIPT

Wheat bread quality attributes using jet milling flour fractions

Dimitrios G. Vouris [a], Athina Lazaridou [a*], Ioanna G. Mandala [b] and Costas G. Biliaderis [a]

[a] Laboratory of Food Chemistry and Biochemistry, Department of Food Science and Technology, School of Agriculture, Aristotle University of Thessaloniki, P.O. Box 235, Thessaloniki 541 24, Greece

[b] Laboratory of Food Process Engineering, Processing and Preservation of Agricultural Products, Department of Food Science & Human Nutrition, Agricultural University of Athens, Iera Odos 75, 11855, Athens, Greece

[*] Corresponding author: Tel.: +30 2310 991671; fax: +30 2310 991632.

e-mail address: athlazar@agro.auth.gr (A. Lazaridou).

Download English Version:

https://daneshyari.com/en/article/8891395

Download Persian Version:

https://daneshyari.com/article/8891395

Daneshyari.com