

Accepted Manuscript

Potentiality of gluten-free chocolate cookies with added inulin/oligofructose: Chemical, physical and sensory characterization

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PII: S0023-6438(17)30925-8

DOI: [10.1016/j.lwt.2017.12.031](https://doi.org/10.1016/j.lwt.2017.12.031)

Reference: YFSTL 6720

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

Received Date: 1 June 2017

Revised Date: 15 November 2017

Accepted Date: 11 December 2017

Please cite this article as: da Silva, T.F., Conti-Silva, A.C., Potentiality of gluten-free chocolate cookies with added inulin/oligofructose: Chemical, physical and sensory characterization, *LWT - Food Science and Technology* (2018), doi: 10.1016/j.lwt.2017.12.031.

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1 **Potentiality of gluten-free chocolate cookies with added inulin/oligofructose: chemical,**
2 **physical and sensory characterization**

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