

# FACTORS AFFECTING THE VISCOSITIES OF WHEAT FLOURS EXTRACTS

— research paper —

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**Abstract:** The relation between viscosity and pentosans and protein contents of raw and treated four wheat flour extracts was investigated. The viscosity of extracts correlate very good with protein content and not so good with pentosans content in raw extracts ( $R^2 = 0.9946$  and respective  $R^2 = 0.8801$ ). The pentosans become more important in extracts after boiling and filtering. A negative correlation was observed between viscosity and pentosans and protein content, the viscosity of extracts decrease when the pentosans and protein content increase.

**Keywords:** soluble pentosans, soluble proteins, viscosity, wheat flour extracts

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