

**FARINOGRAPHIC EFFECTS OF SEVERAL
COMMERCIAL XYLANASES ON LOW EXTRACTION
WHEAT FLOUR**

— research paper —

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Abstract: The xylanases changes the viscosity and the pentosans content of flour extracts and also the rheology of dough. The changes of dough rheology prepared with low extraction flours are well correlated with the changes of arabinoxylans content in flour extracts. The farinographic characteristics of dough were determined after a resting period of 40 minute. The correlations were weaker and fewer for the dough prepared with resting but still significant.

Keywords: xylanase, dough rheology, soluble arabinoxylans, insoluble arabinoxylans

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