

**COMPARATIVE ANALYSIS OF PROTEIN CONTENT IN
FLOUR FRACTIONS OBTAINED AFTER EACH
GRINDING STEP AT WHEAT MILLING**

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Abstract: The shortening of the grinding process in the intensive milling has as result a different distribution of flour fractions with high gluten content comparatively with the classical milling. During the enhancement of grinding especially in the breaking process flour fractions with higher gluten protein content are obtained. Because of the increasing values of compression and shear stress at grinding, a more intense fragmentation of endosperm is obtained.

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