

Supplement

Investigation of the Role of Arabinoxylan on Dough Mixing Properties in Native and Model Wheat Dough Systems

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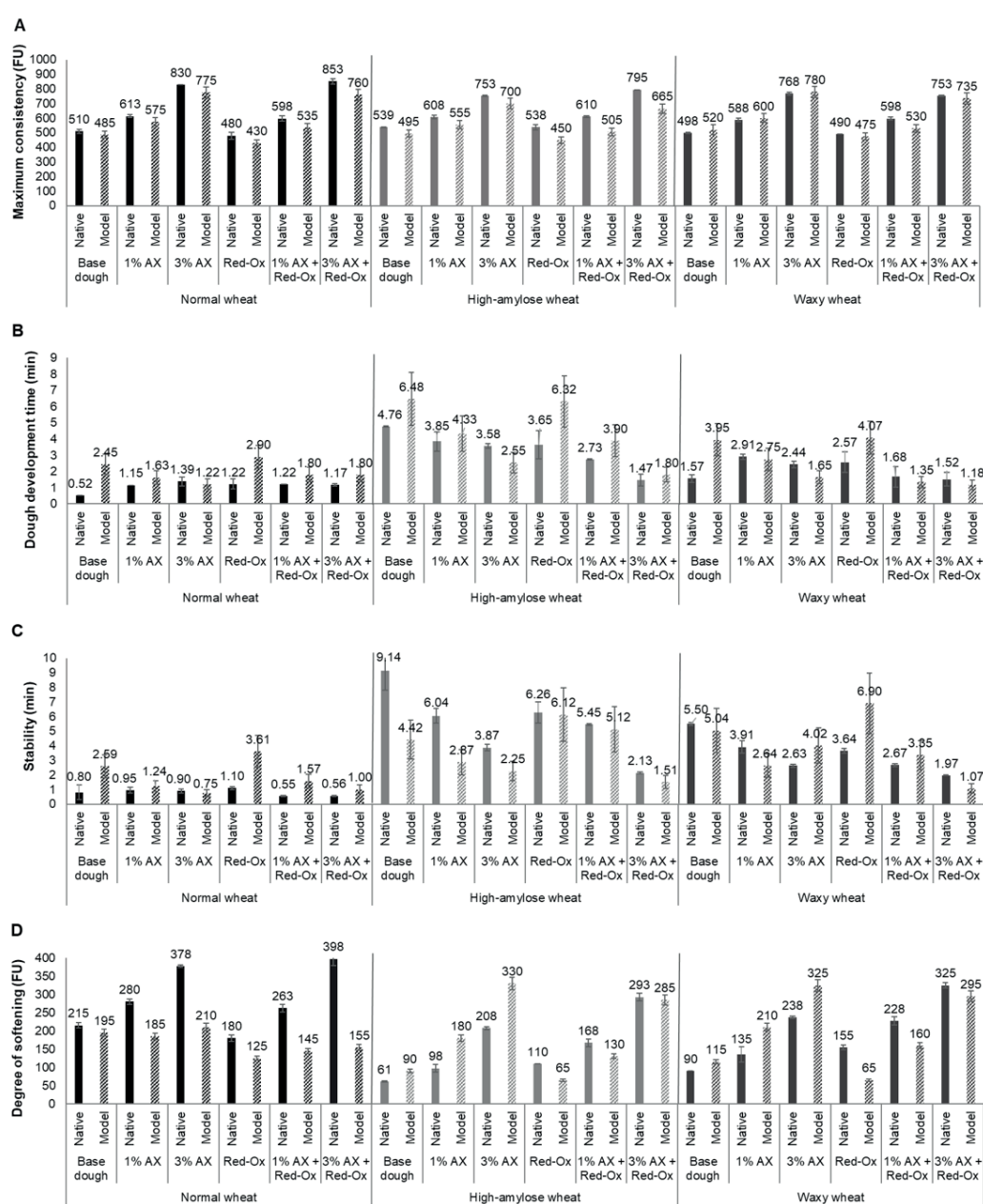


Fig. S1 Micro-doughLAB parameters (A: Maximum consistency; B: Dough development time; C: Stability; D: Degree of softening) of native and model dough systems without AX (base dough and Red-Ox), and in case of AX addition (1% and 3% AX) and AX incorporation (1% and 3% AX + Red-Ox)