
Successive Size Reduction Milling of Different Wheat Varieties

<i>Salient features</i>	<ul style="list-style-type: none">➤ Regrinding and subsequent fractionation of different wheat varieties.➤ Effect on composition and processing quality of flour.
<i>Advantages</i>	<ul style="list-style-type: none">✓ Relationships between grain hardness, composition and microstructure characteristics, and milling, rheological and processing quality.
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