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**Wholemeal and flour from  
wheat (*Triticum aestivum* L.) —  
Determination of rheological  
behaviour as a function of mixing and  
temperature increase**

*Farine et mouture complète de blé tendre (Triticum aestivum  
L.) — Détermination du comportement rhéologique en fonction du  
pétrissage et de l'augmentation de la température*





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