

## Wheat Chemistry And Technology

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Wheat Chemistry and Technology, AACC, USA. has been cited by the following article: Article. Study the Storage Temperature & Periods on Rheological Properties of Wheat Flour. Muneer Saif Hassan Ahmed 1, 2,, Mohsen Omer Kanzal 3, Glal Ahmed Fadhl 4. 1 Food Science and Technology, University of Aden.

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