

Mechanically and Thermally Induced Degradation and Modification of Cereal Biopolymers during Grinding

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Table S1. Mean (\pm SD) gelatinization enthalpy ΔH of thermally treated wheat flour and wheat starch. SD = standard deviation; $n = 3$.

Thermal treatment (°C)	ΔH flour (J/g dm)	ΔH starch (J/g dm)
+20	$5.63 \pm 0.66^{A,B}$	3.02 ± 0.01^A
+40	6.22 ± 0.31^A	2.95 ± 0.12^A
+65	$5.60 \pm 0.41^{A,B}$	2.91 ± 0.09^A
+80	$5.30 \pm 0.37^{A,B}$	2.97 ± 0.49^A
+95	4.28 ± 0.17^B	2.69 ± 0.03^A
+110	5.68 ± 0.39^A	2.83 ± 0.11^A