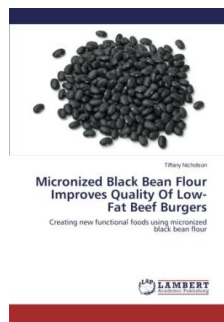


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MICRONIZED BLACK BEAN FLOUR IMPROVES QUALITY OF LOW -FAT BEEF BURGERS



Condition: New. Publisher/Verlag: LAP Lambert Academic Publishing | Creating new functional foods using micronized black bean flour | Micronization is an intensive heat treatment that involves exposure of an absorbent material to electromagnetic radiation in the infrared region of the spectrum. Dehulled black beans were micronized at six different temperatures 90 C, 100 C, 110 C, 120 C, 130 C and 140 C; were milled into flour and were tested for lipoxygenase (LOX) activity. Proximate, fatty acid, and instrumental analysis...

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