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Hulless barley as a promising source to improve the nutritional quality of wheat products

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Parameters for evaluation of wheat for chapatti quality score

- Water uptake
- Dough stickiness (Before maturation)
- Colour of dough (Before maturation)
- Dough stickiness (After maturation)
- Colour of dough (After maturation)
- Puffing height (cm)
- % Loss of water just after baking
- Appearance
- Colour
- Aroma
- Pliability
- Taste
- % Loss of water 4hr after baking (Open condition)
- % Loss of water 4hr after baking (Closed condition)
- Pliability 4hr after baking (Open condition)
- Pliability 4hr after baking (Closed condition)