

Supplementary materials

The Effect of α -, β - and γ -Cyclodextrin on Wheat Dough and Bread Properties

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Pictures of cyclodextrin-supplemented breads (from Breadmaking I)

0 % cyclodextrin



1

%

α -cyclodextrin



2

%

α -cyclodextrin



4

%

α -cyclodextrin



8

%

α -cyclodextrin



1

%

β -cyclodextrin



2

%

β -cyclodextrin



4

%

β -cyclodextrin



8

%

β -cyclodextrin



1

%

γ -cyclodextrin



2

%

γ -cyclodextrin



4

%

γ -cyclodextrin



8

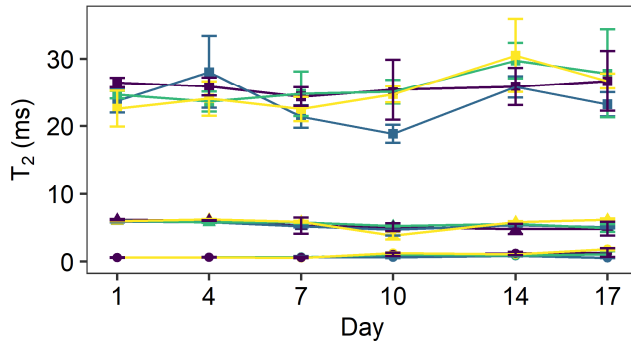
%

γ -cyclodextrin

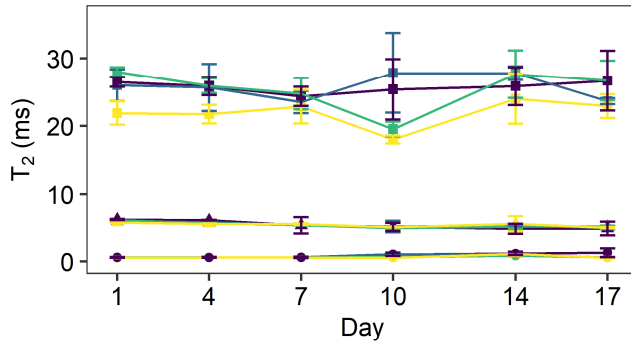


Relaxation time (T_{2n}) of the three different proton populations in the breads with different types and concentrations of α -CD (a), β -CD (b) and γ -CD (c) CDs for different storage time. The error bars indicate the standard deviation.

(a) α -CD



(b) β -CD



(c) γ -CD

