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1. Farinograph
 2. Alveograph
 3. Extensometer

(Najafian & Abdmishani, 1996; Najafian
(Sepahvand & et al., 1999)
Vojdani, 1997)

(Blackman & Payne, (F)
.1987; Tronsmo et al., 2003; Uhlen et al., 2004)
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Lowrence & (1993) Ayoub et al.
Branlard & Dartevet (1980) Shepherd
(1990) Morgunov et al. (1985)

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(Pena, 2006)

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.(Gianibelli et al., 2001; Pena, 2006)
(Fido et al., 1997)

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(Wrigely et al., 1990; Weegles et al., 1996; Pena
.et al., 2002; Grag et al., 2006)

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(Rezae, 1997;

.Tohidfar et al., 2000)

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1. Elasticity
 2. Viscosity
 3. Extensibility

(1977) Bushuk & Zillman

(1991) Bushuk & Sapirstein

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((Rahman et al., 1991)

(Axford et al., 1979)
(Axford et al., 1979) SDS⁶

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(Rajabzadeh, 1998)
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Lafiandra & Kassarda (A-PAGE)
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(1977) Bushuk & Zillman
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1. Grain hardness
 2. Protein content
 3. Water absorption
 4. Zeleny sedimentation
 5. Loaf volume
 6. SDS-sedimentation test
 7. Particle Size Index

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 (1973) Wrigely & Shepherd
 (1981) Brown & Flavel

(Lawrence & Shepherd 1980;
 Metakovsky et al., 1997)
 (Poelman, 1987)
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 (Metakovsky et al., 1986)
 (Nieto-Taladriz & Carillo,
 1996)

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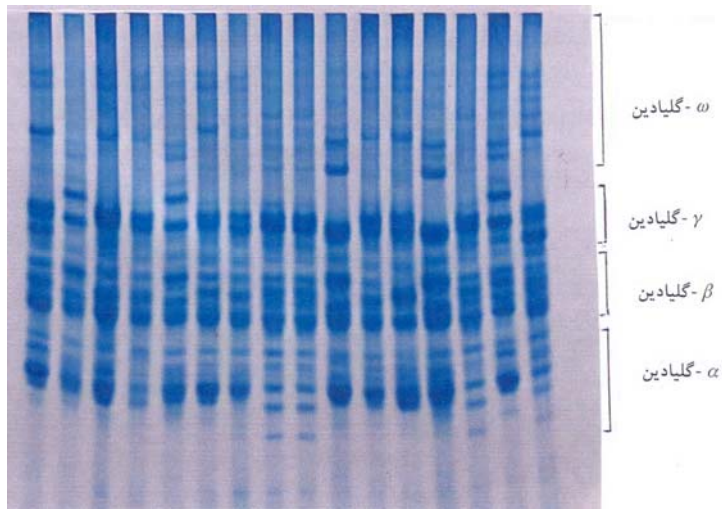
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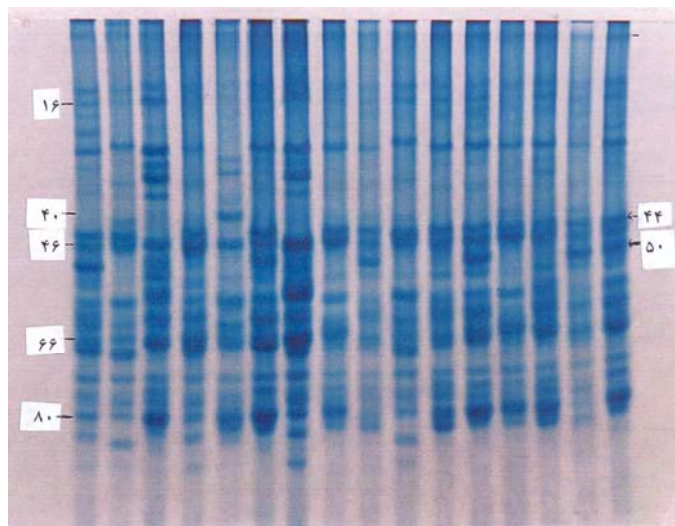
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(1996) Najafian & Abdmishani

(1998) Rajabzadeh .

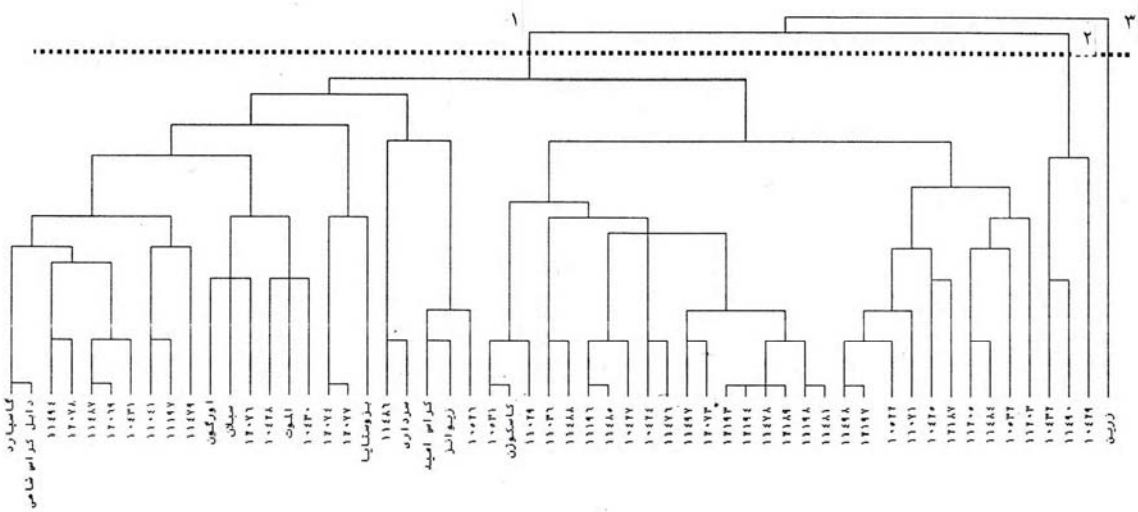
(Campell et al., 1987)

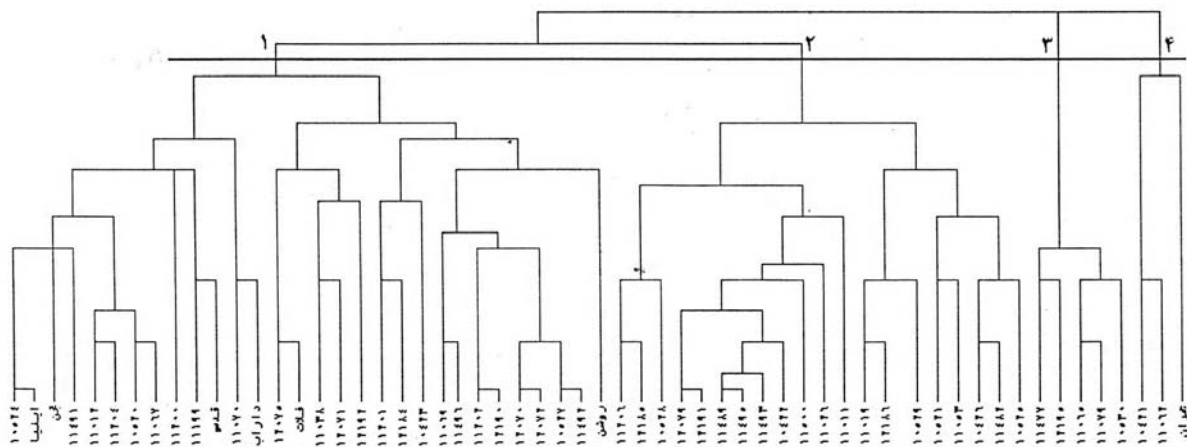
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(Payne & Lawrence, 1983; Bushuk, 1998; Corbellini et al., 1999; Takata et al., 2003; Deng et al., 2005)

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(Gupta & MacRitchie, 1994; Pena et al., 2002; Pena, 2006) (2000) Gianbelli et al. (1997) Fido et al.

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(Pogna et al., 1982; Matsukas & Morisson,

.2006)

(Pogna

et al., 1982; Metakovsky et al., 1997; Metakovsky
& Branlard, 1998; Saxena et al., 1999)

(1990) Wrigely et al.

.(Rodriguez & Carillo, 1996)

(1990) Wrigely et al. .

(1985) Branlard &

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(1990) Wrigely et al.

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