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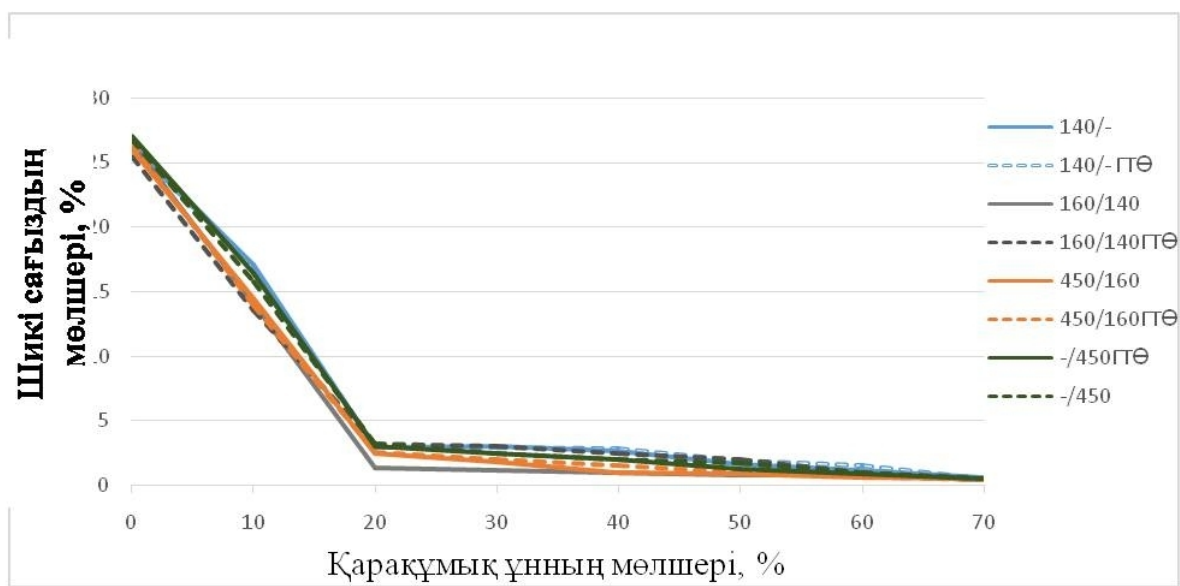
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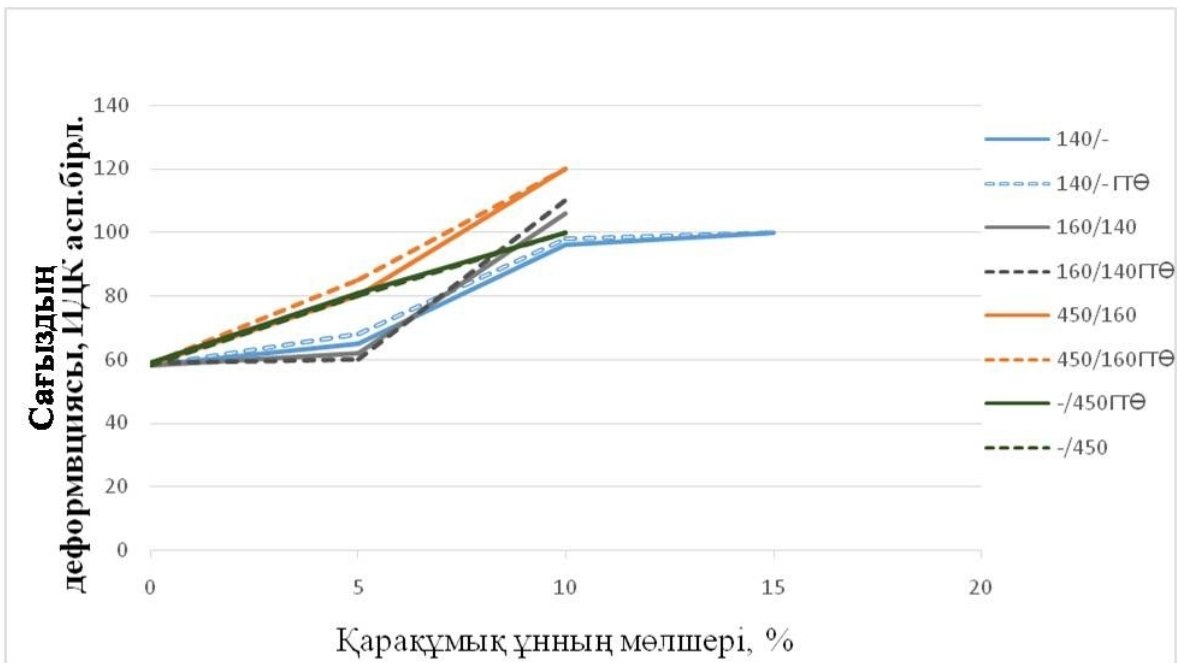
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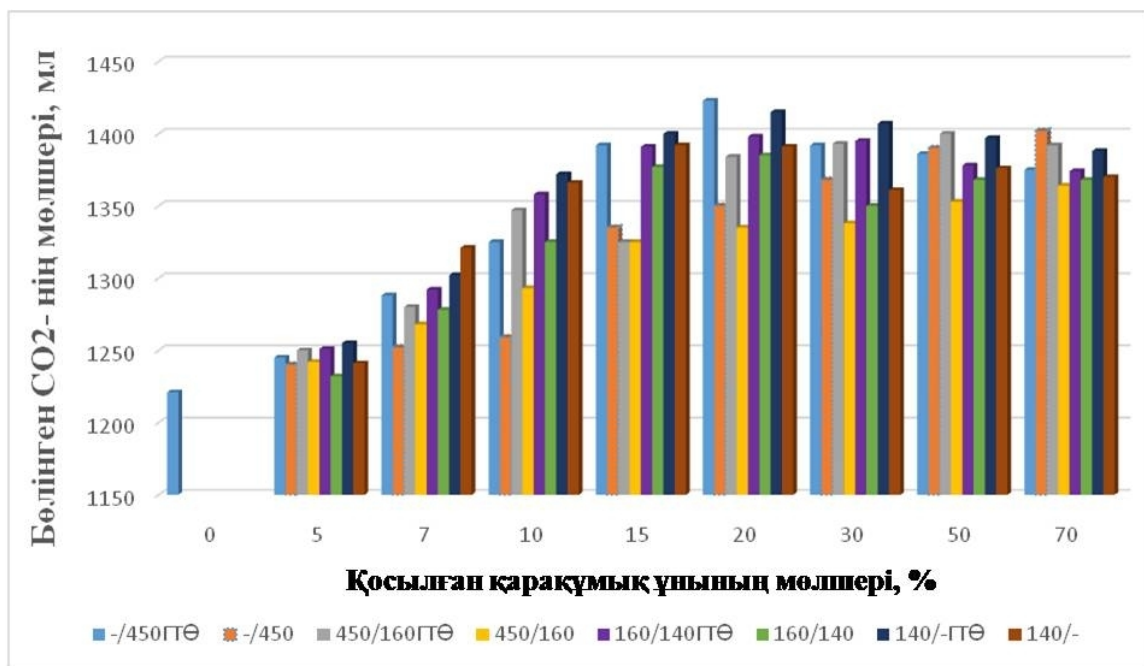
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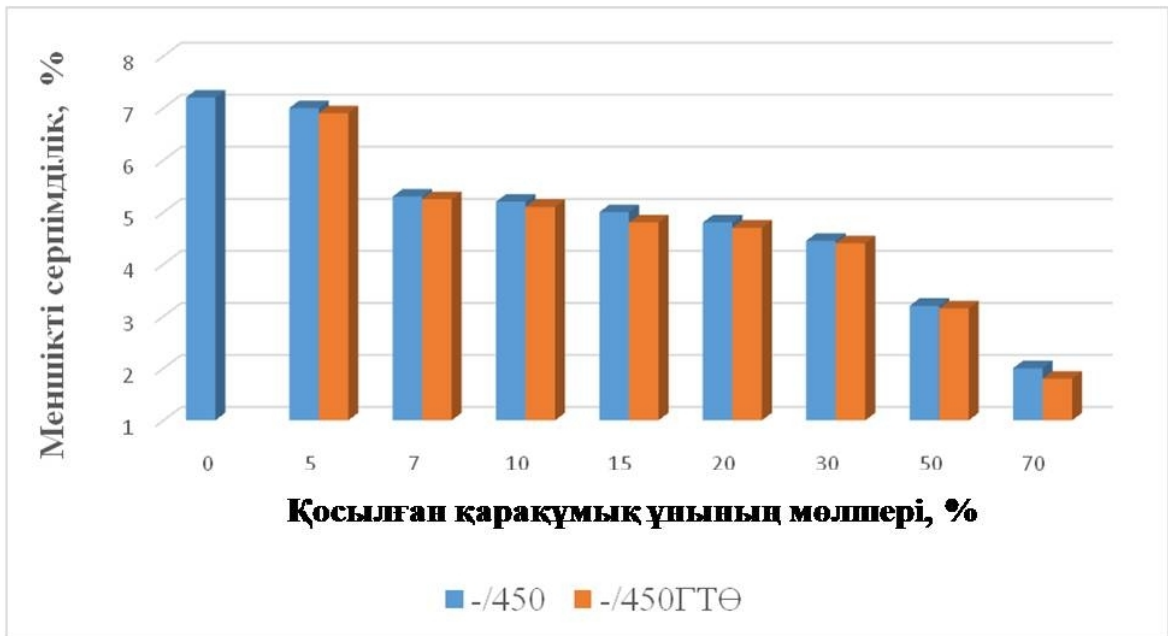
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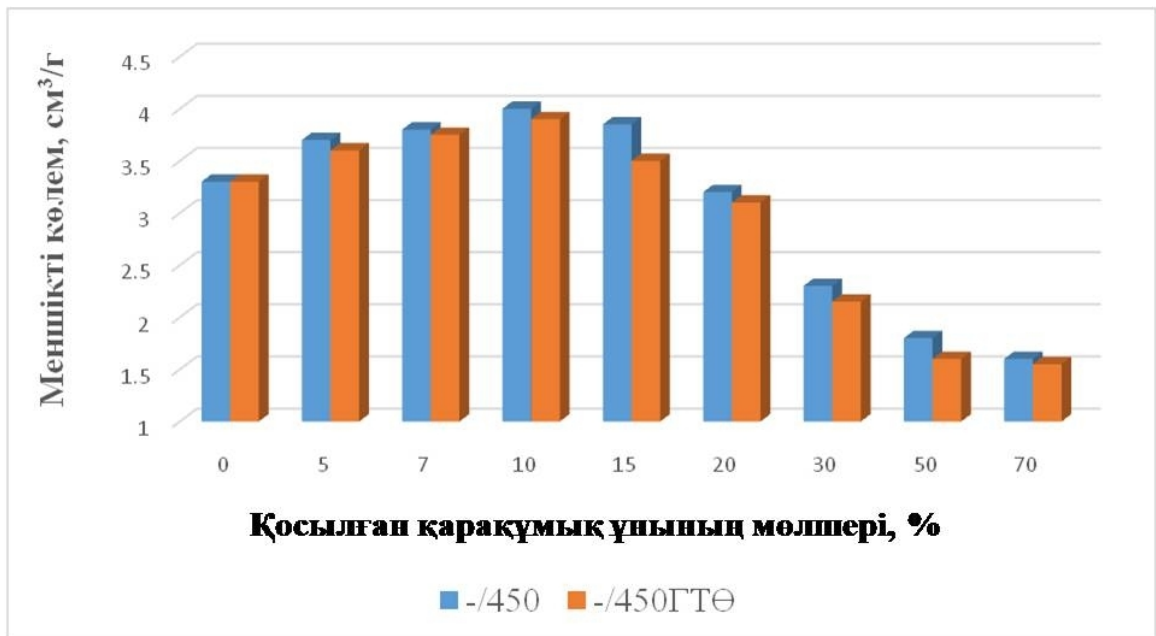
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5. . . . , . - 2004. —
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« . ».- 1996. — 17 .
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Summary

In this article studies the effect of different buckwheat flour particle size distribution on properties of wheat flour, the dough and the quality of bakery products from wheat and buckwheat flour. All the above information indicate the feasibility of using buckwheat flour in the production of bakery products from wheat and buckwheat flour preventive and funs.