

Enzymatic fingerprinting of AX and mixed-linked BG 🖘

PLOS One

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## ABSTRACT

Lab protocol for: Enzymatic fingerprinting for arabinoxylan and mixed-linked beta-glucan in wheat flour by HPAEC-PAD. Based on Ordaz-Ortiz and Saulnier, 2005 J. Cereal Sci. 42. 119-125. and Odaz-Ortiz et al., 2005 J. Ag Food Chem. 53. 8349-8356.

**EXTERNAL LINK** 

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THIS PROTOCOL ACCOMPANIES THE FOLLOWING PUBLICATION

Lovegrove A, Wingen LU, Plummer A, Wood A, Passmore D, Kosik O, Freeman J, Mitchell RAC, Hassall K, Ulker M, Tremmel-Bede K, Rakszegi M, Bedő Z, Perretant M, Charmet G, Pont C, Salse J, Waite ML, Orford S, Burridge A, Pellny TK, Shewry PR, Griffiths S (2020) Identification of a major QTL and associated molecular marker for high arabinoxylan fibre in white wheat flour. PLoS ONE 15(2): e0227826. doi: 10.1371/journal.pone.0227826

**ATTACHMENTS** 

SOP. Fingerprinting of AX and MLG in wheat flour.docx

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