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1.	21.06.2013. - , .
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•	15.07.2013. , . ,
•	, 29.12.2011. . ,
•	12.07.2012. . , ,
•	, 16.07.2008. . , a
•	, 30.03.2011. . a ,
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- (. 4 - 5),
- (. 6 - 37),
- (. 38 - 56),
- (. 57 - 107),
- (. 108 - 110),
- (111 - 122),
- (123 - 131).

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(Scanning Electron Microscopy – SEM)
Differential Scanning Calorimetry – DSC),

Statistica 10.0.

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4/2004 – , 5/2004 – . 16/2005) (2) (" . ", . 56/2003,

VI

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M21 –

Dap evi Hadna ev, T., Doki Lj., Hadna ev, M., Poji , M. & Torbica, A. (2013). Rheological and breadmaking properties of wheat flours supplemented with octenyl succinic anhydride-modified waxy maize starches. Food and Bioprocess Technology, doi 10.1007/s11947-013-1083-y.

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M33 -

Dap evi Hadna ev, T., Hadna ev, M., Doki , Lj., Torbica, A., Poji , M. (2013). Rheological and microstructural properties of wheat flour dough and its constituents in the presence of emulsifying waxy maize starches. Book of Proceedings of InsideFood Symposium, Leuven, Belgium, 9-12 April, 2013, 1-5.

VII

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VIII

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