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## Factors Affecting Apparent Viscosity of Heat-Treated Wheat Flour Paste

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Millers in Japan are aware that the apparent viscosity of heat-treated wheat flour paste is higher than that of untreated flour. Factors affecting flour paste viscosity must be known to obtain replicable viscosity data. Heat treatment was most effective at 110°C for 15 min using an autoclave. The apparent flour paste viscosity under specific conditions decreased as measurement time increased.

**Keywords:** [viscosity](#), [wheat flour](#), [batter](#), [heat treatment](#)


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