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# Effect of the preparation method on structural and *in vitro* digestibility properties of type II resistant starch-enriched wheat semolina pasta

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<https://doi.org/10.1016/j.jcs.2022.103483> 

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## Highlights

- Resistant starch addition reduced the *in vitro* starch digestibility of semolina pasta.
- Laminated pasta showed lower *in vitro* amylolysis rate than extruded pasta.
- Proteins were differentially altered by the production method.
- Protein solubility and accessible thiols were lower in sheeting-produced pasta.

## Abstract

The formulation of semolina pasta with reduced starch digestibility is of prime importance to deal with the adverse effects of the intake of rapidly digested carbohydrates on human health. This work focused on the effects of the production method (extrusion and lamination) and the addition of commercial