

## THE TOTAL PENTOSAN AND VISCOSITY RELATIONSHIP IN WHEAT, TRITICALE AND OATS

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### ABSTRACT

The present study was conducted to determine the total pentosan content and water-extract viscosity of some wheat, triticale and oats varieties. The average total pentosan content were obtained 7.15 % for wheat, 7.26 % for triticale and 9.83 % for oats. The differences between the varieties were significant ( $P < 0.01$ ). The average water-extract viscosity were obtained 1.25 cp for wheat, 1.33 cp for triticale and 1.13 cp for oats. The differences between varieties were significant ( $P < 0.01$ ). The regression equations were found between total pentosan and water-extract viscosity of wheat, triticale and oats: 0.78 for wheat, 0.79 for triticale and 0.74 for oats.