

表1 供试材料主要品质性状间的相关性分析

Table 1 Correlation analysis among the major quality parameters in tested materials

|   | 总淀粉含量<br>(%)<br>Total starch<br>content (%) | 抗性淀粉含<br>量(%)<br>Resistant starch<br>content (%) | 干面筋含<br>量(%)<br>Dry gluten<br>content (%) | 膨胀势<br>Swellin<br>g power | 直链淀粉<br>含量(%)<br>Amylose<br>content (%) | Zeleny沉降值(mL)<br>Zeleny-sedimenta<br>tion value (mL) | 湿面筋含<br>量(%)<br>Wet gluten<br>content (%) | 峰值黏度<br>(Pa*S)<br>Peak visco-<br>sity (Pa*S) |
|---|---|--|---|---------------------------|---|--|---|--|
| 峰值黏度(Pa*S)<br>Peak viscosity (Pa*S)                   | 0.14  | 0.27*  | 0.00                                      | 0.11                      | 0.18                                    | 0.20   | -0.03                                     |  |
| 低谷黏度(Pa*S)<br>Through viscosity<br>(Pa*S)             |   | 0.24   |   | 0.14                      |   | 0.24   | 0.08                                      | 0.94**                                       |
| 直链淀粉含量(%)<br>Amylose content (%)                      | -0.10                                       | 0.60**   |   |                           | 0.01                                    |  |   |  |
| 干面筋含量(%)<br>Dry gluten content<br>(%)                 | -0.09                                       | -0.03  |   | -0.04                     | 0.28*                                   | -0.08  | 0.80**                                    |  |
| Zeleny 沉降值(mL)<br>Zeleny-sedimentati<br>on value (mL) | 0.27*                                       | 0.13   |   | -0.22                     | -0.26*                                  |  |   |  |
| 总淀粉含量(%)<br>Total starch content<br>(%)               |   | 0.31*  |   |                           | 0.28*                                   |  |   |  |
| 湿面筋含量(%)<br>Wet gluten content<br>(%)                 |   | -0.16  |   | -0.03                     |   | -0.05  |   |  |
| 膨胀势<br>Swelling power                                 |   | 0.28*  |   |                           |   |  |   |  |

注: \*: 在0.05水平的差异显著性; \*\*: 在0.01水平的差异显著性

Note: \*: Significant at the 0.05 levels; \*\*: Significant at the 0.01 levels