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| --- | --- |
| A close-up of a grey surface(a)  SG  PB | A close-up of a microscope  Description automatically generated  SG  PB |
| A close-up of a grey surface  Description automatically generated(b)  SG | A close-up of a microscope  Description automatically generated  SG |
| A close-up of a rock formation  Description automatically generated(c) | A close-up of a microscope  Description automatically generated  SG |
| A close-up of a rock  Description automatically generated (d) | A close-up of a microscope  Description automatically generated |

**Figure 1.**  Microstructures of wheat flour before and after different treatments in two different magnitudes. (a)= Untreated Flour; (b) = Microwave; (c) = Oven, and (d) = Extrusion. Arrows in the micrographs indicate starch granules (SG), and protein bodies (PB) in the sample.