

Effect of Beta-Glucan and Resistant Starch on Prebiotic Dough and Bread Properties

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Retraction Note:

The article entitled “Effect of Beta-Glucan and Resistant Starch on Prebiotic Dough and Bread Properties” has been accepted for publication in the Journal of Probiotics & Health considering the statements provided in the article as personal opinion of the author which was found not having any conflict or biasness towards anything. As the article was a perspective one, information provided by the author was considered as an opinion to be expressed through publication.

Soon after the publication of the paper, we witnessed some serious concerns and many of them argued that the paper is a personal perspective and had not discussed any relevant ethical issue considered under the journal scope. Moreover, the paper is neither innovative nor thought provoking.

Publisher took decision to make the article online solely based on the reviewers suggestion which considered the article not but a personal opinion of the author. However, it is found that the article has some unavoidable mistakes and issues, therefore, being retracted from the journal.

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