

Handbook Of Cereal Science And Technology Second Edition Revised And Expanded Food Science And Technology

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Handbook of Cereal Science and Technology, Revised and...
The Journal of Cereal Science was established in 1983 to provide an International forum for the publication of original research papers of high standing covering all aspects of cereal science related to the functional and nutritional quality of cereal grains (true cereals – members of the Poaceae family and starchy pseudocereals – members of the Amaranthaceae, Chenopodiaceae and Polygonaceae families) and their products, in relation to the cereals used.

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Cereal Science. Cereal Science is an academic program with a mission to train and educate students in the discipline of cereal/grain science through research, teaching and service. Cereal Science is a graduate only program whereby M.S. and Ph.D. students will gain knowledge and comprehension of the composition, functionality and utilization of cereals/grains that will allow them to solve and analyze challenges within their field of employment.

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Understanding of the composition, chemistry, and processing aspects of grains are fundamental to increased food production for the world's population. The detailed reviews presented here deal first with the history, types and uses of the major cereals and then with their chemistry and components and

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This volume is a comprehensive introduction to the techniques and information required for the testing and analysis of cereals throughout the entire grain chain, from breeding through harvesting and storage to processing and the manufacture of cereal-based food products. The book describes testing protocols in detail, offering many practical pointers for testing in fields, food plants, and in stores. It shows how data from the tests are acquired, interpreted, and linked to a range of global testing standards. The book covers wheat, barley, sorghum and other non-wheat cereals and a wide range of baked products, including breads, extruded products, and animal feeds. A final section introduces the entire spectrum of analytical devices for grain analysis from all major international equipment manufacturers. This is a practical and comprehensive reference designed for specialists responsible for ensuring the safety of, and adding value to, cereals, including cereal scientists, technologists, and producers.

Cereals, pulses, roots, and tubers are major food sources worldwide and make a substantial contribution to the intake of carbohydrates, protein, and fiber, as well as vitamin E and B. The Handbook of Cereals, Pulses, Roots, and Tubers: Functionality, Health Benefits, and Applications provides information about commercial cereals, pulses, and their nutritional profile, as well as health benefits and their food and non-food applications. Split into four sections, this handbook covers all the recent research about the related crops and outlines matters needing further research in the field of agriculture sciences. Both qualitative and quantitative analysis of nutrients and bio-actives, and their beneficial effects on human health, are highlighted in this book. The conclusions drawn and future perspectives proposed in each chapter will also help researchers to take more focused approaches. FEATURES Covers the full spectrum of cereals, pulses, roots, and tubers grain production, processing, and their use for foods, feeds, fuels, and industrial materials, and other uses Contains the latest information from grain science professionals and food technologists alike Provides comprehensive knowledge on the nutritional and non-nutritional aspects of cereals, pulses, and tubers Discusses the latest development in modification of native starch Provides information in enhancing shelf life and its utilization in phytochemical rich product development The result of various well-versed researchers across the globe sharing their knowledge and experience, this handbook will be a valuable resource for students, researchers, and industrial practitioners who wish to enhance their knowledge and insights on cereals, pulses, roots, and tubers.

Emphasizing the essential principles underlying the preparation of cereal-based products and demonstrating the roles of ingredients, Cereal Grains: Laboratory Reference and Procedures Manual is a practical laboratory manual complementing the author 's text, Cereal Grains: Properties, Processing, and Nutritional Attributes. Organized so that readers progressively learn and apply the theoretical knowledge described in the parent book, the manual covers a range of essential topics, including: Main quality control measurements used to determine physical, morphological, chemical-nutritional, and sensory properties of cereal grains and their products Critical factors affecting grain stability throughout storage and analytical techniques related to insects and pests responsible for grain storage losses Physical and chemical tests to determine the quality of refined products Laboratory wet-milling procedures The most common laboratory methods to assess nixtamal, masa, and tortilla quality and shelf-life Yeast and chemical leavening agents important for bakery and other fermented products Laboratory and pilot plant procedures for the production of different types of yeast- and chemically-leavened bread, crackers, pasta products, breakfast cereals, and snack foods Protocols to bioenzymatically transform starch into modified starches, syrups, and sweeteners Laboratory processes for the production of regular and light beers, distilled spirits, and fuel ethanol By working through the contents of the book, readers acquire hands-on experience in many quality control procedures and experimental product development protocols of cereal-based products. From these foundations, they are certain to develop enhanced research skills for product development, process design, and ingredient functionality.

While cereals remain the world's largest food yield - with more than 2.3 billion metric tons produced annually - consumer demands are on the rise for healthier cereal products with greater nutrition. Cereal Grains: Properties, Processing, and Nutritional Attributes provides a complete exploration of the scientific principles related to domesticatio

*Principles of Cereal Science and Technology, Third Edition discusses the structure and components of the cereal grains in depth. In addition, the storage and processing of the various cereals into intermediate products (flour, semolina, starch, gluten) or finished products (bread, cookies, pasta, beer, breakfast cereals, and feeds) are described in detail. Enzyme technology and enzyme applications in cereal processing and cereal based food systems have advanced throughout the years. This new edition includes up-to-date information on specific starch and non-starch polysaccharide and lipid degrading enzymes, plus their day to day use to improve processing and/or final quality. Other changes in this third edition include: the view on starch rheological behavior, the introduction of the concept of enzyme resistant starch, current views on bread firming, and the relationship of pasta product quality both to raw material characteristics as well as to processing conditions. The book also includes a profound revision of the sections on gluten proteins and how their functionality in breadmaking is impacted by ascorbic acid, as well as new information on industrial gluten starch separation, and the effects of gluten proteins on cookie and cake quality.~Publisher's description.

Lipids in Cereal Technology provides a comprehensive review of cereal lipids and their role in cereal processing and products. Topics range from acyl lipids and non-saponifiable lipids in cereals, such as barley and maize, to lipid metabolism in germinating cereals, physical state of lipids and their technical effects in baking, the effect of storage on the lipids and breadmaking properties of wheat flour, and lipids in pasta and pasta processing. Organized into 19 chapters, this review brings together the knowledge and experience of an international group of experts. It begins with an overview of the fundamental aspects of cereal grain lipids and enzymes. It then discusses the specific cereals, processing, and cereal products. Moreover, the book explains the composition and distribution of lipids in the grain, the biochemical changes that occur when the grain germinates, and the biochemistry of the enzymes involved in lipid degradation. Some chapters focus on wheat and the significance of lipids in milling, flour storage, baking, and pasta manufacture. Other chapters consider individual cereals such as rice, oats, maize, malt, and barley along with corn oil, wheat germ oil, and other cereal products.