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Nota di contenuto	Cover; Cereal grains for the food and beverage industries; Copyright; Contents; Author contact details; Woodhead Publishing Series in Food Science, Technology and Nutrition; Foreword; Preface; 1 Wheat and other Triticum grains; 1.1 Introduction; 1.2 Structure of wheat grain; 1.3 Wheat carbohydrate composition and properties; 1.4 Wheat protein composition and properties; 1.5 Other constituents of wheat; 1.6 Flour milling; 1.7 Bakery products based on wheat; 1.8 Durum wheat products; 1.9 Products based on other types of wheat; 1.10 Beverages based on wheat; 1.11 Conclusions; 1.12 Future trends 1.13 References 2 Maize; 2.1 Introduction; 2.2 Maize carbohydrate composition and properties; 2.3 Other constituents of the maize kernel; 2.4 Maize processing; 2.5 Applications of maize in foods; 2.6 Applications of maize in beverages; 2.7 Conclusions; 2.8 Future trends; 2.9 References; 3 Rice; 3.1 Introduction; 3.2 Rice carbohydrate composition and properties; 3.3 Other constituents of the rice kernel; 3.4 Rice processing; 3.5 Food and beverage applications of rice; 3.6 Conclusions; 3.7 Future trends; 3.8 References; 4 Barley; 4.1 Introduction 4.2 Barley carbohydrate composition and properties 4.3 Other constituents of the barley kernel; 4.4 Barley milling; 4.5 Applications of

barley in foods; 4.6 Applications of barley in beverages; 4.7 Conclusions; 4.8 Future trends; 4.9 References; 5 Triticale; 5.1 Introduction; 5.2 Chemical composition of the triticale kernel; 5.3 Triticale milling and applications in foods and beverages; 5.4 Conclusions; 5.5 Future trends; 5.6 References; 6 Rye; 6.1 Introduction; 6.2 Chemical constituents of the rye kernel; 6.3 Rye milling and applications in foods and beverages; 6.4 Conclusions; 6.5 Future trends; 6.6 References; 7 Oats; 7.1 Introduction; 7.2 Oat carbohydrate composition and properties; 7.3 Other constituents of the oat kernel; 7.4 Oat milling; 7.5 Food and beverage applications of oats; 7.6 Conclusions; 7.7 Future trends; 7.8 References; 8 Sorghum; 8.1 Introduction; 8.2 Chemical constituents of the sorghum kernel; 8.3 Sorghum milling; 8.4 Applications in foods and beverages; 8.5 Conclusions; 8.6 Future trends; 8.7 References; 9 Millet; 9.1 Introduction; 9.2 Proso millet carbohydrate composition and properties; 9.3 Proso millet protein composition and properties; 9.4 Other constituents of proso millet; 9.5 Processing of proso millet; 9.6 Food and beverage applications of proso millet; 9.7 Future trends; 9.8 References; 10 Teff; 10.1 Introduction; 10.2 Chemical composition of the teff kernel; 10.3 Teff milling and applications in foods and beverages; 10.4 Conclusions; 10.5 Future trends; 10.6 References; 11 Buckwheat; 11.1 Introduction; 11.2 Buckwheat carbohydrate composition and properties; 11.3 Buckwheat protein composition and properties; 11.4 Other constituents of buckwheat; 11.5 Food and beverage applications of buckwheat; 11.6 Conclusions; 11.7 Future trends

Sommario/riassunto

Cereals are a staple of the human diet and have a significant effect on health. As a result, they are of major significance to the food industry. Cereal grains for the food and beverage industries provides a comprehensive overview of all of the important cereal and pseudo-cereal species, from their composition to their use in food products. The book reviews the major cereal species, starting with wheat and triticale before covering rye, barley and oats. It goes on to discuss other major species such as rice, maize, sorghum and millet, as well as pseudo-cereals such as buckwheat, quinoa

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Autore	Gerbeau Hubert
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