

1. Record Nr.	UNINA9910460851903321
Autore	Serna Saldivar Sergio R. Othon
Titolo	Cereal grains : laboratory reference and procedures manual // Sergio O. Serna-Saldivar
Pubbl/distr/stampa	Boca Raton, : CRC Press, 2012
ISBN	0-429-09773-5 1-4398-5566-8 1-4665-5563-7
Descrizione fisica	1 online resource (388 p.)
Collana	Food Preservation Technology Series
Disciplina	664.7078
Soggetti	Grain Cereal products Electronic books.
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	" ... a practical laboratory manual complementing the author's text, Cereal grains : properties, processing and nutritional attributes."
Nota di bibliografia	Includes bibliographical references at the end of each chapters.
Nota di contenuto	Front Cover; Contents; Preface; Acknowledgments; Author; List of Equivalences; Chapter 1: Physical and Morphological Properties of Cereal Grains; Chapter 2: Determination of Chemical and Nutritional Properties of Cereal Grains and Their Products; Chapter 3: Determination of Color, Texture, and Sensory Properties of Cereal Grain Products; Chapter 4: Storage of Cereal Grains and Detrimental Effects of Pests; Chapter 5: Dry-Milling Processes and Quality of Dry-Milled Products; Chapter 6: Wet-Milling Processes and Starch Properties and Characteristics Chapter 7: Production of Maize Tortillas and Quality of Lime-Cooked Products Chapter 8: Functionality Tests for Yeast and Chemical Leavening Agents; Chapter 9: Production of Yeast-Leavened Bakery Products; Chapter 10: Production of Chemical-Leavened Products: Crackers, Cookies, Cakes and Related Products, Donuts, and Wheat Flour Tortillas; Chapter 11: Production of Pasta Products and Oriental Noodles; Chapter 12: Production of Breakfast Cereals and Snack Foods; Chapter 13: Production of Modified Starches, Syrups, and Sweeteners Chapter 14: Production of Malt, Beer, Distilled Spirits, and Fuel Ethanol

Sommario/riassunto

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
