

1. Record Nr.	UNINA9910786703103321
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Titolo	Cereal grains for the food and beverage industries // Elke K. Arendt and Emanuele Zannini
Pubbl/distr/stampa	Cambridge : , : Woodhead Publishing, , 2013
ISBN	0-85709-892-6
Descrizione fisica	1 online resource (xxvi, 485 pages, 7 unnumbered pages of plates) : illustrations (some color)
Collana	Woodhead publishing series in food science, technology and nutrition, , 2042-8049 ; ; no. 248
Disciplina	664 664/.7/05
Soggetti	Cereal products Cereals as food
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	"ISSN: 2042-8049."
Nota di bibliografia	Includes bibliographical references and index.
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

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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
