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Nota di contenuto	Front Cover; FOOD PRESERVATION TECHNOLOGY SERIES; Dedication; Contents; Foreword; Preface; Acknowledgments; The Author; List of Tables; List of Figures; Chapter 1: Cereal Grains; Body; Chapter 2: Physical Properties, Grading, and Specialty Grains; Chapter 3: Chemical Composition of Cereal Grains; Chapter 4: Grain Development, Morphology, and Structure; Chapter 5: Storage of Cereal Grains; Chapter 6: Grain Storage Pests; Chapter 7: Dry-Milling Operations; Chapter 8: Wet-Milling Operations; Chapter 9: Milling of Maize into Lime-Cooked Products; Chapter 10: Manufacturing of Bakery Products Chapter 11: Manufacturing of Breakfast Cereals Chapter 12: Manufacturing of Cereal-Based Snacks; Chapter 13: Industrial Production of Modified Starches and Syrups; Chapter 14: Production of Malts, Beers, Alcohol Spirits, and Fuel Ethanol; Chapter 15: Quality Control of Cereal Grains and Their Products; Chapter 16: Production of Cereal-Based Traditional Foods; Chapter 17: Role of Cereals in Human Nutrition and Health; Chapter 18: Cereals as Feed stuffs for Animal Nutrition; Glossary; Index; Back Cover
Sommario/riassunto	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 domestication, morphology, production, and storage of cereal grains. It also describes their physical and chemical characteristics and explains how these properties relate to industrial processing and nutritional value.
