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Sommario/riassunto

Bread, pasta, noodles ... some of the many ways in which humans consume wheat after processing has taken place. The gluten proteins of wheat grain, which determine the processing properties of wheat flour, have been the subject of intensive study for many years. The structures, genetics and functional properties of this unique group of proteins are the focus of this book. Providing a unique ""snapshot"" of the most exciting current research in the area, this wide-ranging book encompasses topics such as biotechnology; analysis, purification and characterization; quality testing; and environmenta
