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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 ProductsChapter 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
