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Nota di contenuto	Front Cover; Oats: Chemistry and Technology; Copyright Page; Table of Contents; Contributors; Preface to the Second Edition; Preface to the First Edition; CHAPTER 1. World Oat Production, Trade, and Usage; PRODUCTION; YIELDS; TRADE; ECONOMIC VALUE; USAGE; GRADING STANDARDS; KEY GOVERNMENT POLICY; FUTURE TRENDS; CHAPTER 2. Oat Breeding; GENETIC RESOURCES; BREEDING OBJECTIVES; BREEDING METHODS; FUNDING OF BREEDING AND ASSOCIATED RESEARCH; ACKNOWLEDGMENTS; REFERENCES; CHAPTER 3. Hulless Oat Development, Applications, and Opportunities; BREEDING; COMMERCIAL PRODUCTION AND USES; SUMMARY FUTURE HULLESS OAT DEVELOPMENT, APPLICATIONS, AND OPPORTUNITIESREFERENCES; CHAPTER 4. Molecular Genetics of Quality in Oats; GENETIC MAPPING AND QTL ANALYSIS IN OATS; MOLECULAR GENETICS OF CHEMICAL COMPOSITION; GENETICS OF PHYSICAL KERNEL TRAITS AND MILLING QUALITY; GENETICS OF DISEASE RESISTANCE; GENETICS OF AGRONOMIC TRAITS; UTILIZATION OF MOLECULAR MARKERS; INTERSPECIFIC CROSSES AND DOUBLED HAPLOIDS; OAT TISSUE CULTURE; OAT TRANSFORMATION; FUNCTIONAL GENOMICS OF OATS; ORGANELLE GENETICS; BIOINFORMATICS; FUTURE OF MOLECULAR GENETICS OF OAT QUALITY; ACKNOWLEDGMENTS;

REFERENCES

CHAPTER 5. Microstructure and Chemistry of the Oat

KernelANALYTICAL TECHNIQUES; STRUCTURE AND CHEMISTRY OF THE MATURE OAT; SUMMARY; ACKNOWLEDGMENTS; LITERATURE CITED;

CHAPTER 6. Nutrient Composition and Nutritional Quality of Oats and Comparisons with Other Cereals; BACKGROUND; NATURAL VARIATION IN NUTRIENT COMPOSITION; PROXIMATE CONSTITUENTS; ENERGY CONTENT; FATTY ACID COMPOSITION; DIETARY FIBER COMPONENTS; MICRONUTRIENT COMPOSITION; NUTRITIONAL QUALITY; OAT BRAN AND WHEAT BRAN; OTHER MINOR COMPONENTS; OATS AND CELIAC DISEASE; OVERVIEW; REFERENCES

CHAPTER 7. Oat Starch: Physicochemical Properties and

FunctionISOLATION AND PURIFICATION OF OAT STARCH; CHEMICAL COMPOSITION OF OAT STARCH; PHYSICAL PROPERTIES AND GRANULE MORPHOLOGY; PHYSICOCHEMICAL AND RHEOLOGICAL PROPERTIES OF OAT STARCH; OAT STARCH IN FOOD AND OTHER INDUSTRIES; FUTURE WORK; REFERENCES; CHAPTER 8. Storage Proteins; CLASSIFICATION AND SOLUBILITY FRACTIONATION; CHARACTERIZATION; SYNTHESIS AND CELLULAR LOCATION; GENETIC EFFECTS; DEVELOPMENT; ENVIRONMENTAL EFFECTS; FOOD, FEED, AND FUNCTIONALITY;

SUMMARY; REFERENCES; CHAPTER 9. Oat Lipids, Enzymes, and Quality LIPID CONTENT AND LIPID COMPOSITIONLOCALIZATION OF LIPIDS IN OAT HULL AND KERNEL; STARCH LIPIDS; ANALYSIS OF TOTAL LIPIDS AND STARCH LIPIDS; LIPID-RELATED ENZYMES; OAT ANTIOXIDANTS AND LIPID STABILITY; PROCESSING AND STORAGE; UTILIZATION OF OAT LIPIDS AND LIPID-RELATED ENZYMES; REFERENCES; CHAPTER 10. Oat Phenolics: Biochemistry and Biological Functionality; FREE PHENOLIC ACIDS AND RELATED COMPOUNDS; ALKYLPHENOLS AND RELATED COMPOUNDS; FLAVONOIDS AND RELATED COMPOUNDS; LIGNANS; AMINOPHENOLICS; PHENOLIC ACID AMIDES, ESTERS, AND POLYMERIC ETHERS; SUMMARY AND FUTURE RESEARCH DIRECTIONS

REFERENCES
