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Starch, protein, bran and straw, already diverse across cereal varieties, can be fraction ated into more specific elements, modified chemically to enhance function, or used as feedstocks in fermentation-based bioconversion systems, to produce a range of bulk and fine chemicals for industries as diverse as food, pharmaceuticals, plastics, textiles, pulp and paper, transport, composites and boards, adhesives and energy.

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Cereals: Novel Uses and Processes Jim Coombs, Katy Hall (auth.), Grant M. Campbell, Colin Webb, Stephen L. McKee (eds.) "So long as a person is capable of self renewal they are a living being. " -Amiel Cereals have been the source of life to the human race, providing nutritional and ma terial needs since the dawn of civilization.

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"So long as a person is capable of self renewal they are a living being. " -Amiel Cereals have been the source of life to the human race, providing nutritional and ma terial needs since the dawn of civilization. As with all dynamic industries, the Cereal in dustry has renewed itself in the past; as the millennium approaches, it is on the brink of another renewal, in which the versatility and providence of cereals are being rediscovered, but in new and exciting ways. Cereals are richly diverse; over 10,000 varieties convert minerals and the energy of the sun into a bursting catalog of functional and versatile biomolecules and biopolymers. Processing technology allows these components to be accessed, separated, isolated and purified, while chemical science allows modification for even greater diversity and speci ficity. The last century has seen the move from cereal- to oil-based chemical and materials industries. But cereals contain a greater variety and functionality of macromolecules than oil. Starch, protein, bran and straw, already diverse across cereal varieties, can be fraction ated into more specific elements, modified chemically to enhance function, or used as feedstocks in fermentation-based bioconversion systems, to produce a range of bulk and fine chemicals for industries as diverse as food, pharmaceuticals, plastics, textiles, pulp and paper, transport, composites and boards, adhesives and energy.

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Cereals processing is one of the oldest and most important of all food technologies. Written by a distinguished international team of contributors, Cereals Processing Technology reviews the range of cereal products and technologies used to produce them. It is designed for all those involved in cereals processing, whether raw material producers and refiners needing to match the needs of secondary processors benchmarking their operations against the best prices in their sector and across cereals processing as a whole. Part 1 looks at cereal and flour production, with chapters on cereal and production methods and flour milling. There is also a chapter on the increasingly important and controversial area of cereal biotechnology and its application to wheat, barley, rice, and maize. Part 2 looks at how these raw materials are then processed into final products for the consumer. There are chapters on rice and rice product production, pasta and Asian noodle processing, the manufacture of breakfast cereals, malting, and breadmaking. Chapters look at the increasing diversity of cereal products, at current best practice in manufacturing processes, and emerging trends in the technologies for particular products. Cereals Processing Technology provides an authoritative guide to some of the key technological developments both within particular sectors and across cereals processing as a whole.

Cereal Grains: Assessing and Managing Quality, Second Edition, provides a timely update to this key reference work. Thoroughly revised from the first edition, this volume examines the latest research and advances in the field. New chapters have been added on alternative grains, including ancient grains and pseudocereals, biosecurity, and industrial processing of grains, amongst others. Quality and food safety are important throughout the value-addition chain, from breeding, production, harvest, storage, transport, processing, and marketing. At all stages, analysis is needed so that quality management can proceed intelligently. These considerations are examined for each of the major cereal species, including wheat (common and durum), rye and triticale, barley and oats, rice, maize (corn), pseudocereal species, sorghum, and the millets. Divided into five sections, the book analyses these for the range of cereal species before a final section summarizes key findings. Documents the latest research in cereal grains, from their nutraceutical and antioxidant traits, to novel detection methods Provides a complete and thorough update to the first edition, analyzing the range of major cereal species Presents detailed advice on the management of cereal quality at each stage of production and processing

The Proceedings of the 12th International Cereal and Bread Congress provide a wide-ranging, comprehensive and up-to-date review of the latest advances in cereal science and technology with contributions from leading cereals institutes and individuals from around the world. They bring together all elements of the [grain chain] from breeding of new wheat varieties through the milling processes and on to the conversion of flour into baked products ready for the consumer at large. Evaluating and predicting wheat flour properties require new equipment and new techniques and these are covered in depth. Cereals other than wheat are given due consideration. The versatility of wheat flour and its conversion into food is reviewed across a whole spectrum of products. There is a strong emphasis on the use of wheat flour for bread making but with consideration of applications in the manufacture of cakes, cookies, pastries, extruded foods, pasta and noodles. The development process and the benefits to consumers are also addressed. The Editors and the Organising Committee have assembled a collection of high-quality papers which provide a showpiece for the latest developments in cereal science and technology. Extensive collection of proceedings from the 12th International Cereal and Bread Congress High-quality papers highlighting the most recent developments in cereal science and technology Benefits for the industry and consumers are discussed

This is the first scholarly reference work to cover all the major scientific themes and facets of the subject of seeds. It outlines the latest fundamental biological knowledge about seeds, together with the principles of agricultural seed processing, storage and sowing, the food and industrial uses of seeds, and the roles of seeds in history, economies and cultures. With contributions from 110 expert authors worldwide, the editors have created 560 authoritative articles, illustrated with plentiful tables, figures, black-and-white and color photographs, suggested further reading matter and 670 supplementary definitions. The contents are alphabetically arranged and cross-referenced to connect related entries.

Agriculture depends on improved cultivars, and cultivars are developed through proper plant breeding. Unfortunately, applied plant breeding programs that are focused on cereal commodity crops are under serious erosion because of lack of funding. This loss of public support affects breeding continuity, objectivity, and, perhaps equally important, the training of future plant breeders and the utilization and improvement of plant genetic resources currently available. Breeding programs should focus not only on short-term research goals but also on long-term genetic improvement of germplasm. The research products of breeding programs are important not only for food security but also for commodity-oriented public and private programs, especially in the fringes of crop production. Breeding strategies used for long-term selection are often neglected but the reality is that long-term research is needed for the success of short-term products. An excellent example is that genetically broad-based public germplasm has significantly been utilized and recycled by industry, producing billions of dollars for industry and farmers before intellectual property rights were available. Successful examples of breeding continuity have served the sustainable cereal crop production that we currently have. The fact that farmers rely on public and private breeding institutions for solving long-term challenges should influence policy makers to reverse this trend of reduced funding. Joint cooperation between industry and public institutions would be a good example to follow. The objective of this volume is to increase the utilization of useful genetic resources and increase awareness of the relative value and impact of plant breeding and biotechnology. That should lead to a more sustainable crop production and ultimately food security. Applied plant breeding will continue to be the foundation to which molecular markers are applied. Focusing useful molecular techniques on the right traits will build a strong linkage between genomics and plant breeding and lead to new and better cultivars. Therefore, more than ever there is a need for better communication and cooperation among scientists in the plant breeding and biotechnology areas. We have an opportunity to greatly enhance agricultural production by applying the results of this research to meet the growing demands for food security and environmental conservation. Ensuring strong applied plant breeding programs with successful application of molecular markers will be essential in ensuring such sustainable use of plant genetic resources.

Chemical Engineering and Chemical Process Technology is a theme component of Encyclopedia of Chemical Sciences, Engineering and Technology Resources in the global Encyclopedia of Life Support Systems (EOLSS), which is an integrated compendium of twenty Encyclopedias. Chemical engineering is a branch of engineering, dealing with processes in which materials undergo changes in their physical or chemical state. These changes may concern size, energy content, composition and/or other application properties. Chemical engineering deals with many processes belonging to chemical industry or related industries (petrochemical, metallurgical, food, pharmaceutical, fine chemicals, coatings and colors, renewable raw materials, biotechnological, etc.), and finds application in manufacturing of such products as acids, alkalis, salts, fuels, fertilizers, crop protection agents, ceramics, glass, paper, colors, dyestuffs, plastics, cosmetics, vitamins and many others. It also plays significant role in environmental protection, biotechnology, nanotechnology, energy production and sustainable economical development. The Theme on Chemical Engineering and Chemical Process Technology deals, in five volumes and covers several topics such as: Fundamentals of Chemical Engineering; Unit Operations | Fluids; Unit Operations | Solids; Chemical Reaction Engineering; Process Development, Modeling, Optimization and Control; Process Management; The Future of Chemical Engineering; Chemical Engineering Education; Main Products, which are then expanded into multiple subtopics, each as a chapter. These five volumes are aimed at the following five major target audiences: University and College students Educators, Professional practitioners, Research personnel and Policy analysts, managers, and decision makers and NGOs.

Whisky: Technology, Production and Marketing explains in technical terms the science and technology of producing whisky, combined with information from industry experts on successfully marketing the product. World experts in Scotch whisky provide detailed insight into whisky production, from the processing of raw materials to the fermentation, distillation, maturation, blending, production of co-products, and quality testing, as well as important information on the methodology used for packaging and marketing whisky in the twenty-first century. No other book covers the entire whisky process from raw material to delivery to market in such a comprehensive manner and with such a high level of technical detail. Only available work to cover the entire whisky process from raw material to delivery to the market in such a comprehensive manner Includes a chapter on marketing and selling whisky Foreword written by Alan Rutherford, former Chairman and Managing Director of United Malt and Grain Distillers Ltd.

Trends in Nonalcoholic Beverages covers the most recent advances, production issues and nutritional and other effects of different nonalcoholic beverages, such as carbonated beverages, cereal-based beverages, energy drinks, fruit punches, non-dairy milk products, nonalcoholic beer, ready-to-drink products (e.g. tea, coffee), smoothies, sparkling and reduced water beverages. In addition, it covers relevant issues, such as traditional non-alcoholic beverages, labeling and safety issues during production, as well as the intake of functional compounds in particular applications. This is an essential resource for food scientists, technologists, engineers, nutritionists and chemists as well as professionals working in the food/beverage industry. Provides nutrient profiles and the effects of non-alcoholic beverages Presents the relevance of the HACCP system for the non-alcoholic beverage industry Covers a broad range of different non-alcoholic beverages that exist in the market and their characteristics with regard to personalized nutrition

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