



Characterization of Cereals and Flours: Properties, Analysis And Applications (Food Science and Technology)

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Characterization of Cereals and Flours is a state-of-the-art reference that details the latest advances to characterize the effects of manufacturing processes and storage conditions on the thermal, mechanical, and structural properties of cereal flours and their products - examining the influence of moisture absorption, storage temperature, baking, and extrusion processing on flour and cereal product texture, shelf-life, and quality. The book discusses the influence of additives on pre- and postprocessed food biopolymers; the development of databases and construction of state diagrams to illustrate the state and function of cereal flours before, during, and after production; and the current techniques in image analysis, light and electron microscopy, and NMR spectroscopy used to analyze the microstructure of cereal products. It also discusses the methods used to optimize processing parameters and formulations to produce end-products with desirable sensory and textural properties; the shelf life of cereal products; and the relationships between the sensory and physical characteristics of cereal foods.



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Editorial Review

Review

...contains an impressive number of very informative tables and a well documented bibliography. It will rapidly become a reference for all those working with cereals.

---Food Science & Technology Journal

...a valuable text and reference book for the cereal science students, researchers, food technologists and food engineers and processors alike.

---Journal of Food Science and Technology

an excellent overview on the entire cereal processing...It was intended to relate increasing diversity of cereal products, and the current best practice in manufacturing processes and emerging trends in the technologies for particular products. This aim was adequately fulfilled in this book by describing the mechanical detail of processing systems.

- Shuryo Nakai, Food, Nutrition and Health, University of British Columbia, in Food Research International, 2002

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