

TECHNOLOGY OF CEREALS

Third Edition

An introduction for students of food science and agriculture



N.L. KENT

Pergamon Press

Technology Of Cereals An Introduction For Students Of Food Science And Agriculture

**Serafim Bakalis, Kai Knoerzer, Peter J
Fryer**



Technology Of Cereals An Introduction For Students Of Food Science And Agriculture:

Technology of Cereals Norman Leslie Kent,A. D. Evers,1994 A thoroughly revised edition that encompasses new material including sections dealing with extrusion cooking and the use of cereals for animal feed The section on industrial uses for cereals has been expanded considerably

Technology of Cereals Norman Leslie Kent,1983-01-01 Cereals of the world crops Cereals of the world grain structure Chemical composition of cereals Wheats of the world Wheat the farm crop Wheat at the mill wheat cleaning and conditioning Wheat at the mill flour milling Flour Nutritional attributes of flour and bread Bread baking technology Breakfast cereals and other processed products Barley Oats Rye and triticale Rice Maize Sorghum and the millets

Kent's Technology of Cereals N. L. Kent,A. D. Evers,1994-01-01 Kent's Technology of Cereals Kurt A. Rosentrater,Anthony D Evers,2017-09-21 Kent's Technology of Cereals An Introduction for Students of Food Science and Agriculture Fifth Edition is a classic and well established book that continues to provide students researchers and practitioners with an authoritative and comprehensive study of cereal technology This new edition has been thoroughly updated with new sections including extrusion cooking and the use of cereals for animal feed In addition it offers information on statistics new products the impact of climate changes and genetics new economic trends nutrition regulations and new technologies The book is useful for students researchers and industrial practitioners alike covering the full spectrum of cereal grain production processing and use for foods feeds fuels industrial materials and other uses Provides readers with a leader in cereal science literature Includes new sections on extrusion cooking and the use of cereals for animal feed along with information on statistics new products impact of climate changes and genetics new economic trends new nutrition regulations and new technologies Useful for students researchers and industrial practitioners alike

Technology of Cereals Norman Leslie Kent,A. D. Evers,1994-01 Covers a range of topics from agro botany to cereals processing Provides an international perspective on food science and agriculture Contents include Cereal crops botany chemistry classification Storage and pre processing Dry milling Flour quality Baking Malting brewing and distilling Pasta and whole grain foods Breakfast cereals and other extrusion products Wet milling Small scale products Nutrition Feed and industrial uses

Kent's Technology of Cereals Kurt A. Rosentrater,2018 **Kent's Technology of Cereals** N. L. Kent,1994-01-01 This well established textbook provides students of food science with an authoritative and comprehensive study of cereal technology Kent compares the merits and limitations of individual cereals as sources of food products as well as looking at the effects of processing treatments on the nutritive value of the products The fourth edition of this classic book has been thoroughly updated with new sections including extrusion cooking and the use of cereals for animal feed

Engineering Aspects of Cereal and Cereal-Based Products Raquel de Pinho Ferreira Guine,Paula Maria dos Reis Correia,2016-04-19 Cereal food engineering has become increasingly important in the food industry over the years as it plays a key role in developing new food products and improved manufacturing processes Engineering Aspects of Cereal and Cereal Based Products focuses on

the recent growth in cereal technology and baked foods science reviewing the latest updates in Food Enrichment with Omega-3 Fatty Acids Charlotte Jacobsen, Nina Skall Nielsen, Anna Frisenfeldt Horn, Ann-Dorit Moltke Sørensen, 2013-07-31 Omega 3 fatty acids provide many health benefits from reducing cardiovascular disease to improving mental health and consumer interest in foods enriched with omega 3 fatty acids is increasing Formulating a product enriched with these fatty acids that is stable and has an acceptable flavour is challenging Food enrichment with omega 3 fatty acids provides an overview of key topics in this area Part one an introductory section reviews sources of omega 3 fatty acids and their health benefits Chapters in part two explore the stabilisation of both fish oil itself and foods enriched with omega 3 fatty acids Part three focuses on the fortification of different types of foods and beverages with omega 3 fatty acids including meat products by the modification of animal diets and other methods infant formula and baked goods Finally part four highlights new directions in the field and discusses algal oil as a source of omega 3 fatty acids and labelling and claims in foods containing omega 3 fatty acids Food enrichment with omega 3 fatty acids is a standard reference for professionals in the functional foods industry involved with research development and quality assessment and for researchers in academia interested in food lipids oxidation and functional foods Provides a comprehensive overview of formulating a product enriched with omega 3 fatty acids that is stable provides many health benefits and has an acceptable flavour Reviews sources of omega 3 fatty acids and their health benefits and explores the stabilisation of fish oil and foods enriched with omega 3 fatty acids Focuses on the fortification of different types of foods and beverages with omega 3 fatty acids and highlights new directions in the field *Consumer-Driven Innovation in Food and Personal Care Products* S R Jaeger, Hal MacFie, 2010-08-30 Experts from around the world present changes in the global marketplace and developments in research methodologies underpinning new product development NPD in this essential collection The business and marketing aspects of NPD sometimes neglected in books of this type are addressed alongside methods for product testing Trends processes and perspectives in consumer driven NPD in the food and personal care product industries are addressed in the opening chapters of the book Specific topics include evolution in food retailing and advances in concept research Hedonic testing is the focus of the next section Different viewpoints on consumer research methods and statistics for NPD are reviewed in later chapters The final part of the book looks towards the future of innovation covering the implications for NPD of topics such as human genetic variation in taste perception and neuroimaging Several chapters are not standard scientific articles Rather they are written records of conversations between two people on a particular topic related to consumer driven innovation in foods and personal care products In them the interviewees speak freely about their views and experiences in NPD providing unique insights Consumer driven innovation in food and personal care products will broaden readers understanding of the many approaches available to NPD personnel and ways in which they can be used to support innovation activities Provides expert insight into the changes in the global market place and developments in research methodologies underpinning NPD Examines the

business and marketing aspects of NPD sometimes neglected in books of this type are addressed alongside methods for product testing Chapters review the different viewpoints on consumer research methods and statistics for NPD

Developing Food Products for Consumers with Specific Dietary Needs Steve Osborn, Wayne Morley, 2016-05-17

Developing Food Products for Customers with Specific Dietary Needs explains the process for developing foods for customers who have specific dietary needs further shining a light on the number of increasing medical conditions related to food intake that have emerged in the past few decades From increased fat and sugar intake leading to higher levels of obesity to greater levels of coeliac disease the ingredients and nutritional content of food is becoming more and more important Additionally consumers are following particular diets for many different reasons be it health related or for religious or moral reasons The first part of the book looks in detail at the organizational structure required within a company to allow for the development of food products which meet the needs of these customers while the second part presents a number of case studies highlighting the development of food products for various dietary requirements Precise coverage includes section on the development of low sodium low sugar low fat and low carbohydrate products with the aim of producing healthier foods as well as the development of organic and vegetarian products for consumers who are following diets for personal reasons The potential solutions for developing foods for customers who have specific dietary needs are likely to include both ingredients and technology developments The ingredients area includes simple reductions as well as replacement strategies whilst technology will be applied to both the ingredient itself and the host food product All are aimed at maintaining the product quality as perceived by the customer Provides an overview of the organizational structure required within a company to develop foods for specific customer needs Includes section on the development of low sodium low sugar low fat and low carbohydrate products with the aim of producing healthier foods Presents case studies that deliver a best practice view on developing foods for customers with specific dietary needs Written by industry professionals this book offers in depth coverage of this topic of ever increasing importance to the food industry

Cereal Processing Technologies Rajan Sharma, Basharat Nabi Dar, Savita Sharma, 2023-10-03 Cereals are the principal dietary components of human diet and have been for several thousand years Whole grain cereals are not only an excellent source of energy but also enrich the diet The processing of cereals prior to consumption is a necessary step in production chain to make them palatable and enhance bio and techno functional performance Cereal Processing Technologies Impact on Nutritional Functional and Biological Properties reviews cereal processing technologies and their impact on quality attributes of cereals detailing the processing techniques of cereals with recent advancements followed by their impact on nutritive functional and biological potential Each chapter covers three major components as a technological details for the processing treatment b impact on nutritive functional and biological properties and c characterization of processed products Key Features Focuses on different cereals for nutritive and functional characteristics Explores mechanical biological thermal and non thermal processing treatments of

cereals Presents impact of different treatments on biological and techno functional properties of cereals Discusses characteristics of the processed products The contents of Cereal Processing Technologies are an asset for researchers students and professionals and can be potentially used as a reference and important resource for academia and future investigations This book helps readers identify how different techniques for processing cereal grains enhance the targeted nutritional and functional quality *Handbook of Antioxidants for Food Preservation* Fereidoon Shahidi,2015-02-25 Lipid oxidation in food leads to rancidity which compromises the sensory properties of food and makes it unappealing to consumers The growing trend towards natural additives and preservatives means that new antioxidants are emerging for use in foods This book provides an overview of the food antioxidants currently available and their applications in different food products Part one provides background information on a comprehensive list of the main natural and synthetic antioxidants used in food Part two looks at methodologies for using antioxidants in food focusing on the efficacy of antioxidants Part three covers the main food commodities in which antioxidants are used Reviews the various types of antioxidants used in food preservation including chapters on tea extracts natural plant extracts and synthetic phenolics Analyses the performance of antioxidants in different food systems Compiles significant international research and advancements **Handbook on Natural Pigments in Food and Beverages** Reinhold Carle,Ralf Schweiggert,2016-04-20 *Handbook on Natural Pigments Industrial Applications for Improving Food Colour* is unique in its approach to the improvement of food colors The book is written with industrial applications in mind with each chapter focusing on a color solution for a specific commodity that will provide food scientists with a one stop comprehensive reference on how to improve the color of a particular food product The first section of the book looks at the legal frameworks which underpin natural food colorings also investigating the consumer expectations of food color The second section of the book focuses on specific industrial applications of natural colorants with chapters covering the use of natural colorants in aqueous food products cereal based foods and meat products amongst many other topics The various pigments which can be used to effectively color these commodities are presented with information on safety and testing included throughout The final section in the book looks at recent developments and future perspectives in natural food colorings There are chapters which cover the health benefits of natural pigments the use of novel fruits and vegetables in pigments and stable natural solutions for blue colorings Presents recent advances in consumer demand and worldwide legislation regarding natural food colorants Discusses the use of natural food colorants for one specific product category per chapter rather than one pigment class per chapter this makes the book extremely useable for industrialists working in a specific sector Contains a comprehensive array of product specific coloration approaches from using pigment enriched feed additives to the direct addition of color formulations Modeling Food Processing Operations Serafim Bakalis,Kai Knoerzer,Peter J Fryer,2015-04-28 Computational modeling is an important tool for understanding and improving food processing and manufacturing It is used for many different purposes including process design and process optimization

However modeling goes beyond the process and can include applications to understand and optimize food storage and the food supply chain and to perform a life cycle analysis Modeling Food Processing Operations provides a comprehensive overview of the various applications of modeling in conventional food processing The needs of industry current practices and state of the art technologies are examined and case studies are provided Part One provides an introduction to the topic with a particular focus on modeling and simulation strategies in food processing operations Part Two reviews the modeling of various food processes involving heating and cooling These processes include thermal inactivation sterilization and pasteurization drying baking frying and chilled and frozen food processing storage and display Part Three examines the modeling of multiphase unit operations such as membrane separation extrusion processes and food digestion and reviews models used to optimize food distribution Comprehensively reviews the various applications of modeling in conventional food processing Examines the modeling of multiphase unit operations and various food processes involving heating and cooling Analyzes the models used to optimize food distribution Modifying Food Texture Jianshe Chen,Andrew Rosenthal,2015-05-23 Modifying Food Texture Volume 2 Sensory Analysis Consumer Requirements and Preferences explores texture as an important aspect of consumer food acceptance and preference specifically addressing the food textural needs of infants the elderly and dysphagia patients This volume covers the sensory analysis of texture modified foods taking an in depth look at the product development needs of consumers and exploring the sensory analysis of food texture and the development of texture modified foods Explores texture as an important aspect of consumer food acceptance and preference Addresses the food textural needs of special groups including infants the elderly and dysphagia patients Takes an in depth look at the product development needs of consumers exploring the sensory analysis of food texture **Innovation and Future Trends in Food Manufacturing and Supply Chain Technologies** Craig Leadley,2015-11-18 Innovation and Future Trends in Food Manufacturing and Supply Chain Technologies focuses on emerging and future trends in food manufacturing and supply chain technologies examining the drivers of change and innovation in the food industry and the current and future ways of addressing issues such as energy reduction and rising costs in food manufacture Part One looks at innovation in the food supply chain while Part Two covers emerging technologies in food processing and packaging Subsequent sections explore innovative food preservation technologies in themed chapters and sustainability and future research needs in food manufacturing Addresses issues such as energy reduction and rising costs in food manufacture Assesses current supply chain technologies and the emerging advancements in the field including key chapters on food processing technologies Covers the complete food manufacturing scale compiling significant research from academics and important industrial figures **High Throughput Screening for Food Safety Assessment** Arun K. Bhunia,Moon S. Kim,Chris R. Tait,2014-09-06 Recent advances in array based detectors and imaging technologies have provided high throughput systems that can operate within a substantially reduced timeframe and other techniques that can detect multiple

contaminants at one time These technologies are revolutionary in terms of food safety assessment in manufacturing and will also have a significant impact on areas such as public health and food defence This book summarizes the latest research and applications of sensor technologies for online and high throughput screening of food The book first introduces high throughput screening strategies and technology platforms and discusses key issues in sample collection and preparation The subsequent chapters are then grouped into four sections Part I reviews biorecognition techniques Part II covers the use of optical biosensors and hyperspectral imaging in food safety assessment Part III focuses on electrochemical and mass based transducers and finally Part IV deals with the application of these safety assessment technologies in specific food products including meat and poultry seafood fruits and vegetables Summarises the latest research on sensor technologies for online and high throughput screening of food Covers high throughput screening and the current and forecast state of rapid contaminant detection technologies Looks at the use of optical and electrochemical biosensors and hyperspectral imaging in food safety assessment and the application of these technologies in specific food products **Global Legislation for Food**

Contact Materials J.S. Baughan,2015-04-09 Food contact materials such as packaging storage containers and processing surfaces can pose a substantial hazard to both food manufacturer and consumer due to the migration of chemicals or other substances from the material to the food which can cause tainting of flavours and other sensory characteristics or even illness This book reviews the main materials used for food contact in terms of the global legislation in place to ensure their safe and effective use Part One provides an overview of food contact legislation issues such as chemical migration and compliance testing Part Two looks in detail at the legislation for specific food contact materials and their advantages hazards and use in industry Includes global coverage of food contact legislation Features expert analysis of future trends in global food packaging regulation Focus on specific materials such as plastic paper and rubber materials in contact with food

Advances in Fermented Foods and Beverages Wilhelm Holzapfel,2014-09-20 Fermentation is used in a wide range of food and beverage applications and the technology for enhancing this process is continually evolving This book reviews the use of fermentation in foods and beverages and key aspects of fermented food production Part one covers the health benefits of fermented foods Part two includes chapters on fermentation microbiology while part three looks at ways of controlling and monitoring the quality and safety of fermented foods Part four covers advances in fermentation technology Finally part five covers particular fermented food products

Unveiling the Magic of Words: A Overview of "**Technology Of Cereals An Introduction For Students Of Food Science And Agriculture**"

In a global defined by information and interconnectivity, the enchanting power of words has acquired unparalleled significance. Their ability to kindle emotions, provoke contemplation, and ignite transformative change is truly awe-inspiring. Enter the realm of "**Technology Of Cereals An Introduction For Students Of Food Science And Agriculture**," a mesmerizing literary masterpiece penned by a distinguished author, guiding readers on a profound journey to unravel the secrets and potential hidden within every word. In this critique, we shall delve in to the book is central themes, examine its distinctive writing style, and assess its profound impact on the souls of its readers.

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