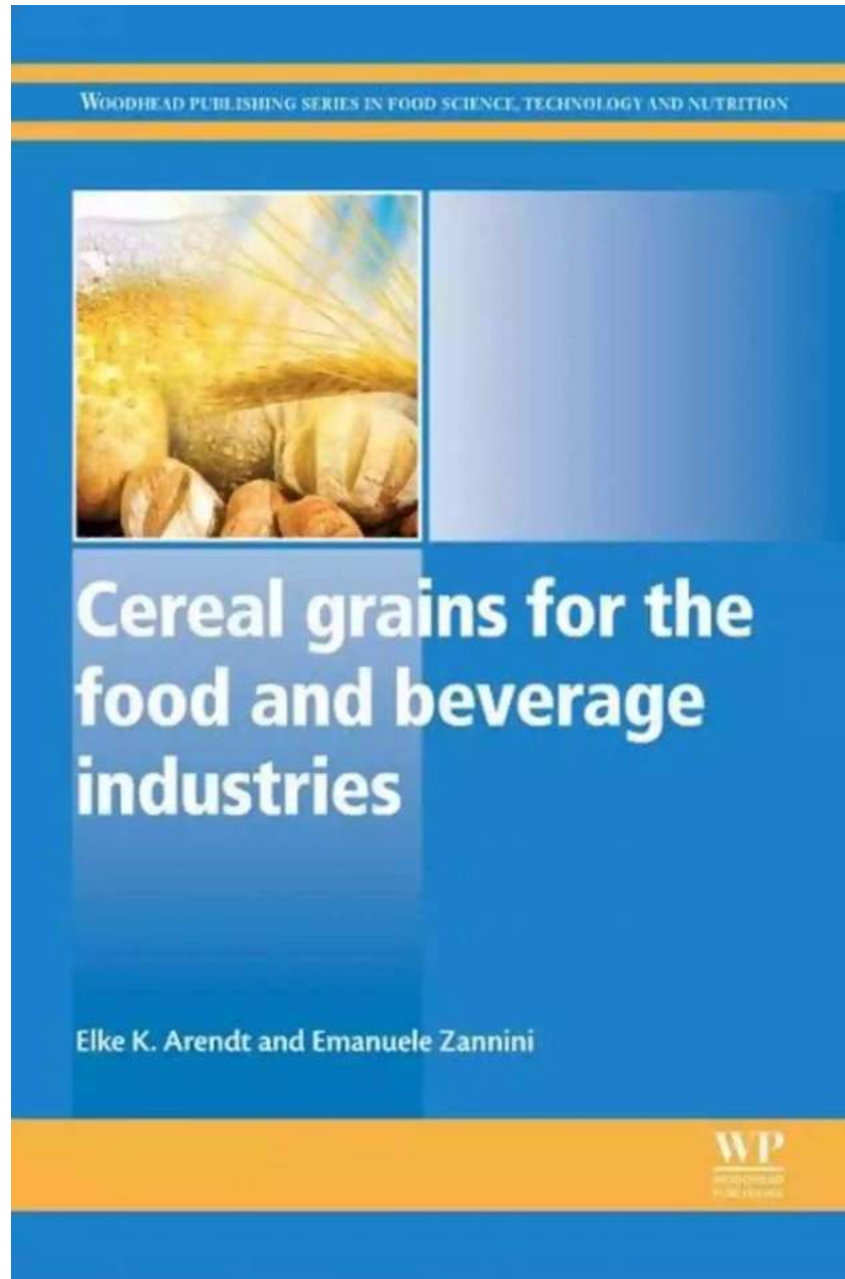


The Ultimate Guide to Cereal Grains For The Food And Beverage Industries

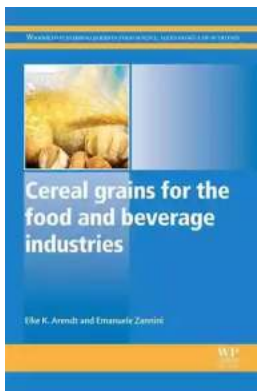


In the ever-evolving food and beverage industries, cereal grains play a crucial role in providing nourishment and versatility. Cereal grains, such as wheat, corn, rice, oats, and barley, are key ingredients used in various products ranging from bread, pasta, and breakfast cereals to beverages like beer and distilled spirits.

Woodhead Publishing, a leading publisher in food science, has been instrumental in providing in-depth knowledge and expertise on cereal grains for these industries.

The Importance of Cereal Grains

Cereal grains are essential for feeding the world's growing population. With their high nutritional value, convenience, and availability, they have become a staple food for millions around the globe. Not only are they a primary source of energy, but they also contain vital vitamins, minerals, and dietary fiber. Additionally, cereal grains have unique functional properties that make them ideal for various food and beverage applications.



Cereal Grains for the Food and Beverage Industries (Woodhead Publishing Series in Food Science, Technology and Nutrition Book 248)

by Devlin Kuyek(1st Edition, Kindle Edition)

★★★★★ 5 out of 5

Language : English
File size : 15779 KB
Text-to-Speech : Enabled
Enhanced typesetting : Enabled
Print length : 512 pages
Screen Reader : Supported



Woodhead Publishing: A Trusted Source

Woodhead Publishing has been a reliable resource for food scientists, researchers, and industry professionals seeking comprehensive information on cereal grains. With their book titled "Cereal Grains for the Food and Beverage

Industries," they offer a comprehensive guide that covers multiple aspects of cereal grains, including production, processing, nutritional value, functional properties, and their role in different food and beverage products.

The Journey of Cereal Grains: From Field to Fork

The book explores the journey of cereal grains from cultivation to the finished products on our plates. It delves into topics such as farming practices, harvesting techniques, grain storage, transportation, milling, and processing methods. Understanding these processes is crucial for ensuring the quality, safety, and integrity of cereal grains used in the food and beverage industries.

Nutritional Value of Cereal Grains

Cereal grains are rich in carbohydrates, which are the body's primary source of energy. They also contain proteins, essential amino acids, vitamins, minerals, and dietary fiber. The book discusses the nutritional composition of different cereal grains and highlights their importance in maintaining a balanced and healthy diet.

Functional Properties of Cereal Grains

One of the key reasons why cereal grains are widely used in the food and beverage industries is their unique functional properties. The book elaborates on these properties, such as their ability to form dough, gelatinize, provide structure, and contribute to flavor and texture. Understanding these properties allows food scientists and manufacturers to optimize the use of cereal grains in their products.

Cereal Grains in Food Products

From bread and pasta to breakfast cereals and snacks, cereal grains play a vital role in the creation of diverse food products. The book explores various applications of cereal grains, highlighting their significance in the formulation and

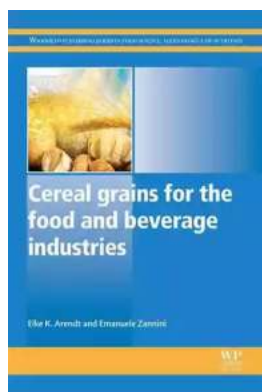
production of different foods. It also discusses the technological advancements and innovations related to cereal grains in the food industry.

Cereal Grains in Beverage Products

Not only are cereal grains crucial in the production of food products, but they also have a significant presence in the beverage industry. Beer, for instance, heavily relies on cereal grains, particularly malted barley, to provide fermentable sugars and unique flavors. Distilled spirits, such as whiskey and vodka, also utilize cereal grains in their production. The book delves into these applications, exploring the role of cereal grains in beverage manufacturing and the impact they have on flavor profiles.

Woodhead Publishing's "Cereal Grains for the Food and Beverage Industries" serves as an invaluable resource for anyone involved in the food and beverage sectors. The book offers a comprehensive understanding of cereal grains, from their production to their application in various products. With its authoritative insights and comprehensive coverage, this ultimate guide ensures that manufacturers, researchers, and consumers stay well-informed about the importance and versatility of cereal grains in the world of food and beverages.

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Cereals are a staple of the human diet and have a significant effect on health. As a result, they are of major significance to the food industry. Cereal grains for the food and beverage industries provides a comprehensive overview of all of the important cereal and pseudo-cereal species, from their composition to their use in food products.

The book reviews the major cereal species, starting with wheat and triticale before covering rye, barley and oats. It goes on to discuss other major species such as rice, maize, sorghum and millet, as well as pseudo-cereals such as buckwheat, quinoa and amaranth. Each chapter reviews grain structure, chemical composition (including carbohydrate and protein content), processing and applications in food and beverage products.

Cereal grains for the food and beverage industries is an essential reference for academic researchers interested in the area of cereal grains and products. It is also an invaluable reference for professionals in the food and beverage industry working with cereal products, including ingredient manufacturers, food technologists, nutritionists, as well as policy-makers and health care professionals.

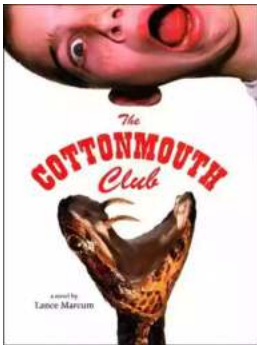
- A comprehensive overview of all of the important cereal and pseudo-cereal species
- Chapters review each of the following species: Wheat, Maize, Rice, Barley, Triticale, Rye, Oats, Sorghum, Millet, Teff, Buckwheat, Quinoa and Amaranth

- Reviews grain structure, chemical composition, processing and applications in food and beverage products for each of the considered grains



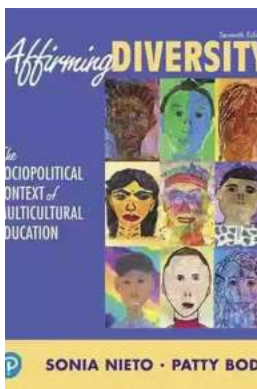
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