



Cereal Grains: Laboratory Reference and Procedures Manual (Paperback)

By Sergio O. Serna-Saldivar

Taylor Francis Inc, United States, 2012. Paperback. Condition: New. New.. Language: English . This book usually ship within 10-15 business days and we will endeavor to dispatch orders quicker than this where possible. Brand New Book. Emphasizing the essential principles underlying the preparation of cereal-based products and demonstrating the roles of ingredients, Cereal Grains: Laboratory Reference and Procedures Manual is a practical laboratory manual complementing the author s text, Cereal Grains: Properties, Processing, and Nutritional Attributes. Organized so that readers progressively learn and apply the theoretical knowledge described in the parent book, the manual covers a range of essential topics, including: * Main quality control measurements used to determine physical, morphological, chemical-nutritional, and sensory properties of cereal grains and their products * Critical factors affecting grain stability throughout storage and analytical techniques related to insects and pests responsible for grain storage losses * Physical and chemical tests to determine the quality of refined products * Laboratory wet-milling procedures * The most common laboratory methods to assess nixtamal, masa, and tortilla quality and shelf-life * Yeast and chemical leavening agents important for bakery and other fermented products * Laboratory and pilot plant procedures for the production of different types of yeast...



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