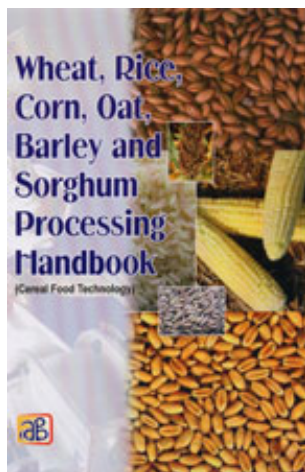


# Wheat, Rice, Corn, Oat, Barley and Sorghum Processing Handbook (Cereal Food Technology)



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Cereal grains play an important role in meeting the nutrient needs of the human population. Like any food, they are good to excellent sources of some nutrients and low or void in other nutrients. The vitamins content varies from one part of grain to another. The quality of cereal products is determined by a variety of characteristics which may be assigned different significance depending on the desired and use or type of product. The present book contains processing of various cereal like wheat, rice, corn, oat, barley and sorghum with latest techniques. This is very useful book of entrepreneurs, agriculturists, researchers and professionals.

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