AN ISO 9001 : 2015 CERTIFIED COMPANY

Handbook on Drying, Milling and Production of Cereal Foods (Wheat, Rice, Corn, Oat, Barley and Sorghum Processing Technology)2nd Revised Edition

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About the Book

Cereals, or grains, are members of the grass family cultivated primarily for their starchy seeds (technically, dry fruits).Cereal grains are grown in greater quantities and provide more food energy worldwide than any other type of crop; they are therefore staple crops. Oats, barley, and some food products made from cereal grains. They are used for both human and animal food and as an industrial raw material. India produces cereals like wheat, rice, barley (jau), buckwheat, oats, corn (maize), rye, jowar (sorghum), pearl millet (bajra), millet (ragi), Sorghum, Triticale, etc.

India is the world's second largest producer of Rice, Wheat and other cereals. The huge demand for cereals in the global market is creating an excellent environment for the export of Indian cereal products. India is not only the largest producer of cereal as well as largest exporter of cereal products in the world. India have been offering incredible opportunities as they have an abundant amount of raw materials and a wide availability of cheap labor.

The book provides comprehensive coverage of the Drying, Milling and information regarding production method of Cereal Foods .It also covers Plant Layout, Process Flow Sheets and photographs of plant & Machinery with supplier’s contact details.

Some of the fundamentals of the book are origin of wheat classification of wheat, endeavors to find industrial uses for wheat, criteria of wheat quality, botanical criteria of quality, milling principles, extraction rate and its effect on flour composition, grain structure as affecting grinding, definition of flour extraction stone milling: yields of products, roller milling: flour extraction rates, rice production and utilization, origin of rice, comparison of rice with other cereal grains, composition of rice and cereal, breeding rice varieties with specific, industrial uses for rice and rice by products, caryopsis and composition of rice, gross structure of the rice caryopsis and its milling fractions etc.

This book is essential for those who are interested in cereal areas can find the complete information from manufacture to final uses of Cereal Foods. The present time is an era of information, one should know about what is happening in the world to be able to compete effectively. It will be very informative and useful to consultants, new entrepreneurs, startups, technocrats, research scholars, libraries and existing units.

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