



## **Characterization of Cereals and Flours: Properties, Analysis And Applications (Food Science and Technology)**

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# Characterization of Cereals and Flours: Properties, Analysis And Applications (Food Science and Technology)

## Characterization of Cereals and Flours: Properties, Analysis And Applications (Food Science and Technology)

Characterization of Cereals and Flours is a state-of-the-art reference that details the latest advances to characterize the effects of manufacturing processes and storage conditions on the thermal, mechanical, and structural properties of cereal flours and their products - examining the influence of moisture absorption, storage temperature, baking, and extrusion processing on flour and cereal product texture, shelf-life, and quality. The book discusses the influence of additives on pre- and postprocessed food biopolymers; the development of databases and construction of state diagrams to illustrate the state and function of cereal flours before, during, and after production; and the current techniques in image analysis, light and electron microscopy, and NMR spectroscopy used to analyze the microstructure of cereal products. It also discusses the methods used to optimize processing parameters and formulations to produce end-products with desirable sensory and textural properties; the shelf life of cereal products; and the relationships between the sensory and physical characteristics of cereal foods.

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