

## Technology Of Functional Cereal Products Woodhead Publishing Series In Food Science Technology And Nutrition

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### Technology Of Functional Cereal Products

Part II: Technology of functional cereal products 8 - Improving the nutritional quality of cereals by conventional and novel approaches. Cereals are major sources of... 9 - Novel high-fibre and whole grain breads. High-fiber and whole grain breads play a prominent role in creating a... 10 - ...

### Technology of Functional Cereal Products | ScienceDirect

Technology of Functional Cereal Products Description. Cereal grains and their fractions contain many health-protecting compounds such as phytochemicals, vitamins... Ratings and Reviews. About the Editor. Dr Bruce R. Hamaker is Director of the renowned Whistler Center for Carbohydrate Research at ...

### Technology of Functional Cereal Products - 1st Edition

Technology of functional cereal products is an essential reference for all those involved in research and development of health-promoting cereal-based foods.

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Technology of functional cereal products

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Technology of functional cereal products is an essential reference for all those involved in research and development of health-promoting cereal-based foods.

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Technology of Functional Cereal Products Details This important collection reviews technologies for producing a wide range of cereal products with different health-promoting properties and more acceptable sensory quality.

### Technology of Functional Cereal Products - Knovel

Technology of Functional Cereal Products. Bruce R. Hamaker. Taylor & Francis, Nov 19, 2007 - Technology & Engineering - 548 pages. 0 Reviews. This important collection reviews technologies for...

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Technology of Functional Cereal Products (Woodhead Publishing in Food Science, Technology and Nutrition)

### Technology of Functional Cereal Products (Woodhead ...

Technology of functional cereal products will be an essential reference for all those involved in research and development of health-promoting cereal-based foods.

### Technology of Functional Cereal Products von Bruce R ...

When the food in question is a cereal-such as wheat, maize, rice, oats, etc.-then these products are known as "functional cereal products." The effects of functional foods are usually well defined, such as lowering blood cholesterol levels or strengthening bones.

### Consumers and functional cereal products - ScienceDirect

Technology of functional cereal products is an essential reference for all those involved in research and development of health-promoting cereal-based foods. Reviews technologies for producing a wide range of cereal products; Discusses the health effect of cereals, including whole grain foods and cereal micronutrients

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Cereal grains and their fractions contain many health-protecting compounds such as phytochemicals, vitamins and indigestible carbohydrates, but the texture and taste of functional cereal products can be less than ideal. This important collection reviews technologies for producing a wide range of cereal products with different health-promoting properties and more acceptable sensory quality. The ...

**Technology of Functional Cereal Products - B R Hamaker ...**

Cereal processing is complex. The principal procedure is milling—that is, the grinding of the grain so that it can be easily cooked and rendered into an attractive foodstuff. Cereals usually are not eaten raw, but different kinds of milling (dry and wet) are employed, depending on the cereal itself and on the eating customs of the consumer.

**Cereal processing | Britannica**

In book: Technology of Functional Cereal Products (pp.184-214) Edition: 1st edition; Chapter: Novel high fibre and whole grain breads. Publisher: Woodhead Publishing Limited Abington Hall ...

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