

Chemical Composition And Nutritional Quality Of Wheat Grain

Herbert Wieser, Peter Koehler, Katharina A. Scherf

Wheat - An Exceptional Crop Herbert Wieser, Peter Koehler, Katharina A. Scherf, 2020-06-20 **Wheat - An Exceptional Crop: Botanical Features, Chemistry, Utilization, Nutritional and Health Aspects** presents the exceptional position of wheat among food crops. The book demonstrates the benefits and drawbacks of wheat from a wheat science, nutrition and technology perspective. Organized into 13 chapters, chapters 1 - 3 present a basic overview of wheat; chapters 4 - 6 explore the overall benefits of wheat for the general population, and chapters 7 - 13 assess wheat-related disorders that affect a small portion of the population. **Wheat - An Exceptional Crop: Botanical Features, Chemistry, Utilization, Nutritional and Health Aspects** is an exceptional reference for those working in and researching the fields of agronomy, food chemistry, food technology, nutrition, allergology and gastroenterology. Explores the botanical features of wheat, chemical composition of wheat grains, and the cultivation and milling of wheat Highlights wheat-based food and feed, wheat-based raw materials, and the nutritional value of wheat Discusses principles of wheat hypersensitivities and various wheat-related disorders

Wheat W. Bushuk, V.F. Rasper, 2012-12-06 Wheat provides over 20% of the calories for the world population of 5.3 billion persons. It is widely grown in five of the six continents. It is a highly versatile food product in that it can be stored safely for long periods of time and transported in bulk over long distances. In relative terms, it is reasonably priced; over the past quarter century, the inflation-adjusted price of wheat has been declining. Modern milling and baking technology required for the transformation of wheat grain into consumable baked products is available or accessible in all countries of the world. For these reasons, and because Canada is one of world's leading wheat producing countries, it seemed appropriate to include a major symposium on wheat in the scientific and technical program of the 8th World Congress of Food Science and Technology held in Toronto, Canada during September 29-October 4, 1992. In selecting the topics for the symposium on wheat, we attempted to cover a full range of subjects including economics and marketing, nutrition, grading, processing, constituent chemistry and functionality, biotechnology, and safety of genetically modified wheat varieties. The major focus was on common hard (bread) wheats; separate papers were devoted to the unique characteristics and technological properties of common soft (biscuit) and durum (pasta) wheats. Each paper was presented by an acknowledged

international expert. This book provides a more permanent record of the papers presented at the symposium.

Wheat Quality For Improving Processing And Human Health Gilberto Igrejas, Tatsuya M. Ikeda, Carlos Guzmán, 2020-03-17 Wheat Quality for Improving Processing and Human Health brings together an international group of leading wheat scientists to outline highly relevant and diverse aspects and the latest advances in understanding of the world's most consumed cereal. Topics covered include LMW glutenins, starch-related proteins, and the impact of processing on composition and consumer health. Individual chapters focus on important factors such as FODMAPs, protein structure, dough viscoelasticity and fumonisins. The environmental effects on allergen content are comprehensively covered, as are phenolic compounds and molecular markers. The major quality screening tools and genetic resources are reviewed in depth. Gluten is a major focus of this work with chapters dedicated to health effects, analytical methods and standards, proteomics and mutant proteins. Starting in 2015, wheat quality scientists from across the globe have united to develop the Expert Working Group for Improving Wheat Quality for Processing and Health under the umbrella of the Wheat Initiative. This joint effort provides a framework to establish strategic research and organisation priorities for wheat research at the international level in both developed and developing countries. This Expert Working Group aims to maintain and improve wheat quality for processing and health under varying environmental conditions. The Group focuses on a broad range of wheat quality issues including seed proteins, carbohydrates, nutrition quality and micronutrient content, grain processing and food safety. Bioactive compounds are also considered, both those with negative effects such as allergens and mycotoxins, and those with positive effects such as antioxidants and fibre. The Group also works in the development of germplasm sets and other tools that promote wheat quality research. Wheat quality specialists working on the wheat value chain, and nutritionists will find this book a useful resource to increase and update their knowledge of wheat quality, nutrition and health issues.

Wheat Yeshajahu Pomeranz, 1988 Origin, Production, and Utilization of Wheat. Criteria of Wheat Quality. Microscopic Structure of Wheat Grain. Chemical Composition of Kernel Structures. Proteins and Amino Acids. Wheat Carbohydrates. Lipids. Enzymes and Color. Wheat Flour Milling. Criteria of Flour Quality. Nutritional Quality of Wheat and Wheat Foods. Rheology and Chemistry of Dough. Compositions and Functionality of Wheat Flour Components. Soft Wheat Products. Flat Breads. Durum Wheat and Pasta Products.

Wheat Science Om Prakash Gupta, Sunil Kumar, Anamika Pandey, Mohd. Kamran Khan, Sanjay Kumar Singh, Gyanendra Pratap Singh, 2023-09-04 Globally, significant work has been done to enhance our current understanding of the nutritional and anti-nutritional properties, processing, storage, bioactivity, and product development of wheat, opening new frontiers for further improvement. *Wheat Science: Nutritional and Anti-Nutritional Properties, Processing, Storage, Bioactivity, and Product Development* addresses the topics associated with the advances in understanding the wheat biochemical, nutritional, and rheological quality. Improving crop varieties by either conventional breeding or transgenic methods to obtain

nutritionally enhanced crops has the advantage of making a one-time investment in research and development to have sustainable products. Features: Includes topics associated with the nutritional composition and anti-nutritional properties Addresses the effects of different processing technologies on flour yield and end products Reviews the effects of storage on nutritional, baking and rheological quality, organoleptic quality, etc. Processing and storage technologies have impacted the nutritional quality and the bioavailability of nutrients in wheat. Due to its peculiar grain protein composition, especially gluten protein, wheat has extensive usage in making numerous end products, eaten round the clock. Researchers have demonstrated a significant effect of alteration of flour-processing technologies on the rheological quality of end products. This book provides a holistic understanding and covers recent developments of wheat science under one umbrella. Emphasis is placed on current trends and advances in nutritional and anti-nutritional properties, processing, storage, bioactivity, and product development. Additionally, efforts have been made to compile the available information on the application of different ingredients of wheat in the industry and pharma sectors.

Cereal Grain Quality R. Henry,P. Kettlewell,2012-12-06 Cereal uses range from human food and beverages to animal feeds and industrial products. It is human food and beverages which are the predominant uses covered in this book, since the nutritional quality of cereals for animal feed is described in other publications on animal nutrition, and industrial products are a relatively minor use of cereals. Cereals are the main components of human diets and are crucial to human survival. Three species, wheat, rice and maize, account for the bulk of human food. Barley is the major raw material for beer production and ranks fourth in world production. Other species such as sorghum are regionally important. This book covers all the major cereal species: wheat, rice, maize, barley, sorghum, millet, oats, rye and triticale. Specific chapters have been devoted to a description of the major end-uses of each of the species and to definition of the qualities required for each of their end uses. The functional and nutritional quality of cereals determines their suitability for specific purposes and may limit the quality of the end product, influencing greatly the commercial value of grain. An understanding of the factors that determine grain quality is thus important in the maintenance of efficient and sustainable agricultural and food production. The biochemical constituents of the grain that determine quality have been described in chapters on proteins, carbohydrates and other components. An understanding of the relationships between grain composition and quality is important in selecting grain for specific uses.

Wheat Hugh Cornell,Albert W. Hoveling,2020-02-03 This book meets the need for a comprehensive, up-to-date review of wheat chemistry, processing and uses. It provides the reader with extensive new information on wheat components that will be useful in better commercial utilization of wheat and the formulation of new and upgraded wheat-based food products. The book serves as a one-volume information resource for all those involved in the research, development, formulation, and evaluation of wheat-based food products. From the Authors' Preface Wheat continues to be one of the world's most important

grains, especially as a food, where the unique properties of its products can be utilized to advantage. It provides an excellent example of a natural product from which a wide range of useful by-products can be made. This book discusses the components of the wheat kernel, which provide interesting examples of study of carbohydrate and protein chemistry, as well as lipids, minerals and vitamins. This book should serve as a useful reference for the cereal chemist, as well as chemists and food technologists in those industries in which by-products of flour are used, e.g., the confectionery industry in which modified starches and starch syrups are used. In addition, nutritionists, dieticians, and many kinds of researchers will find chapters of interest. Particular attention is given to particle-size determinations, an important area in food processing, and to the role of wheat proteins in gluten intolerance and wheat allergy. . . . Both the milling of wheat and flour quality are discussed in order to give the reader an idea of the distribution of the major components and the importance of proper size reduction. The book also has a chapter on wet milling of wheat flour . . . and chapters on the properties and uses of wheat starch, starch syrups, and chemically modified wheat starch.

Cereal Grains Gulzar Ahmad Nayik,Tabussam Tufail,Faqir Muhammad Anjum,Mohammad Javed Ansari,2023-03-07 Ever since the beginnings of agriculture, cereals have provided unlimited health benefits to mankind as a staple food in our diet. Cereals are rich in complex carbohydrates that provide us ample energy, and help to prevent many diseases such as constipation, colon disorders, and high blood sugar levels. They enrich our overall health with abundant proteins, fats, lipids, minerals, vitamins, and enzymes. In every part of the world cereals are consumed for breakfast, lunch or dinner. *Cereal Grains: Composition, Nutritional Attributes, and Potential Applications* provides an overview of cereals including their properties, chemical composition, applications, postharvest losses, storage, and quality. Various well-versed researchers across the globe share their knowledge and experience covering cereal's role in food security, allergens in grains, phytochemical profile, industrial applications, health benefits, global standard of cereals, and recent advances in cereal processing. **Key Features:** Contains comprehensive information on general composition and properties of cereals. Discusses the recent advances in cereal technology Provides knowledge on bioactive characterization of cereal grains Contain information on future aspect of grain quality and allergens in cereal grains This handbook is a valuable resource for students, researchers, and industrial practitioners who wish to enhance their knowledge and insights on cereal science. Researchers, scientists, and other professionals working in various cereal processing industries and other horticultural departments will also find the comprehensive information relevant to their work.

Durum Wheat Chemistry and Technology Michael Sissons,2016-04-27 The most extensive and comprehensive reference on durum wheat chemistry and technology ever available, this ambitious update to the first edition covers more diverse and interesting topics in a new expanded format. Forty-six contributors, each highly experienced and recognized as world authorities on durum wheat, provide the latest developments in scientific research and technology. All aspects of

durum wheat are covered, from agronomy and the chemical composition of the grain, to the latest industrial approaches to processing durum wheat, as well as food safety and quality assurance issues. Expanded to include new topics like functional pasta, grain safety, and biotechnology, along with practical and applied information including a table of uses for specific carbohydrates, descriptions of improved laboratory techniques, and international comparisons of HACCP experiences, *Durum Wheat: Chemistry and Technology, Second Edition* is a must-have reference for professionals, students, and researchers inside and outside the field who want to learn about durum wheat technology and chemistry. New and Revised Topics Include: Agronomy of durum wheat production Pasta made from non-traditional raw materials: technological and nutritional aspects Grain safety assurance, including impacts on durum wheat trading Origin and distribution of durum wheat genetic diversity in the world Genetics and breeding of durum wheat Insect and mite pests and diseases of durum wheat Kernel components of technological value Vitamins, minerals, and nutritional value of durum wheat Durum wheat milling Manufacture of pasta products Other traditional durum derived products Methods used to assess and predict quality of durum wheat, semolina, and pasta Grading factors impacting on durum wheat and processing quality Grain safety assurance including impacts on durum wheat trading Marketing perspectives in the durum wheat trade Special Features: Detailed figures outlining the processes used to manufacture durum products International comparisons of HACCP experiences Table of uses for specific carbohydrates Descriptions of improved laboratory techniques Extensive bibliography An Essential Reference For: Scientists and researchers in agriculture and plant biology Professionals in the food industry who are processing durum wheat (millers, pasta makers, grain handling companies, and grain buyers) Government regulators Food scientists and technologists developing products using durum wheat Plant breeders University lecturers in agricultural science and plant biology Professionals who market wheat Nutritionists and medical practitioners interested in the impacts of food ingredients on human health Students Scientific libraries and their patrons

Wheat: Chemistry and Technology Khalil Khan, 2016-06-10 Wheat science has undergone countless new developments since the previous edition was published. *Wheat: Chemistry and Technology, Fourth Edition* ushers in a new era in our knowledge of this mainstay grain. This new edition is completely revised, providing the latest information on wheat grain development, structure, and composition including vital peer-reviewed information not readily available online. It contains a wealth of new information on the structure and functional properties of gluten (Ch. 6), micronutrients and phytochemicals in wheat grain (Ch. 7), and transgenic manipulation of wheat quality (Ch. 12). With the new developments in molecular biology, genomics, and other emerging technologies, this fully updated book is a treasure trove of the latest information for grain science professionals and food technologists alike. Chapters on the composition of wheat—proteins (Ch. 8), carbohydrates (Ch. 9) lipids (Ch. 10), and enzymes (Ch. 11.), have been completely revised and present new insight into the important building blocks of our knowledge of wheat chemistry and technology. The agronomical importance of the wheat crop and its

affect on food industry commerce provide an enhanced understanding of one of the world's largest food crop. Most chapters are entirely rewritten by new authors to focus on modern developments. This 480-page monograph includes a new large 8.5 x 11 two-column format with color throughout and an easy to read style. *Wheat: Chemistry and Technology, Fourth Edition* provides a comprehensive background on wheat science and makes the latest information available to grain science professionals at universities, institutes, and industry including milling and baking companies, and anywhere wheat ingredients are used. This book will also be a useful supplementary text for classes teaching cereal technology, cereal science, cereal chemistry, food science, food chemistry, milling, and nutritional properties of cereals. Cereal and food science graduate students will find Chapter 1 - "Wheat: A Unique Grain for the World" particularly helpful because it provides a succinct summary of wheat chemistry.

Chemical Composition of Wheat Grain S. P. McGrath, A. M. Chaudri, D. Thacker, Home Grown Cereals Authority, 1995

Wheat and Wheat Quality in Australia DH Simmonds, 1989-01-01 The relationship between grain morphology and chemistry and the practical realities of milling, flour yield, dough properties and baking behaviour, are stressed and explained. The quality requirements of flours intended for bread-baking, noodle-making and for other industrial purposes are listed and discussed.

Spatial Patterns of Wheat Grain Composition in Relation to Nutritional Quality and Processing Properties Jibin He, 2012

Whole Grains Shabir Ahmad Mir, Annamalai Manickavasagan, Manzoor Ahmad Shah, 2019-03-04 Whole grains play an important role in healthy diets, due to their potential role in minimizing the risk factors for several diseases. Thus the need for a comprehensive work that addresses all aspects of whole grain technology including processing, product development and nutrition values. This book covers the technological, nutritional and product development aspects of all whole grains including wheat, rice, barley, rye, sorghum, millet, maize, and oats among others. The book will review and summarize current knowledge in whole grains with the intent of being helpful to the food industry in the development of high-quality whole grain products. Key Features: Covers the technology for whole grain processing Promotes the utilization of whole grain products Provides the information about the nutritional components of whole grains Explores the health benefits of whole grains Presents the latest trends and safety concerns of whole grains The chapters include amaranth, barley, brown rice, buckwheat, maize, millets, oats, quinoa, rye, sorghum, and wheat. In addition, current trends in processing technology and product development for whole grains are explained in detail in a separate chapter. The last chapter deals with the food safety management of whole grains. Contributions from global experts in this field make this book a key reference material for all aspects of whole grains. This book is suitable for students, scientists, and professionals in food science, food engineering, food technology, food processing, product development, food marketing, nutrition and other health sciences.

Improvement of the Nutritional Quality of Wheat Through Increased Protein Content and Improved Amino Acid Balance

Virgil Allen Johnson, P. J. Mattern, 1975

Nutritional Quality of Wheat Muhammad Javid Iqbal, Naureen Shams, Kalsoom Fatima, 2019 The criteria of wheat quality are varied, which is suitable for one product may not have properties for another product. Wheat endosperm contains the proteins, carbohydrates, iron, and B-vitamins such as riboflavin and niacin. It also contains soluble fiber as well as trace minerals. Soluble fiber is considered to have health benefits that are not shared by insoluble part. It is the leading source of vegetal protein in human food, having a protein content of about 13%, relatively high as compared with other major cereals. Natural wheat has a number of medical properties, such as every component of the whole wheat grain contains elements that the person's body requires. Wheat comprises carbohydrates and gluten protein, which offer massive amounts of energy; inner bran coats, phosphates, and other mineral salts; and dietary fiber, which helps with bowel movements. Wheat protein and vitamins B and E aid to develop and rebuild muscle tissues. The wheat germs that are eliminated during the purification process are also high in important vitamin E, which could also lead to heart disease if not consumed. Constipation and other gastrointestinal disorders and nutritional diseases are common as a consequence of the lack of vitamins and minerals in refined wheat flour.

Wheat Antioxidants Liangli L. Yu, 2008-03-07 This comprehensive reference consolidates current information on the antioxidant properties of wheat, their beneficial effects, the mechanisms involved, factors affecting availability/bioavailability, and the methods used to measure them. It discusses antioxidant properties of wheat grains and fractions and their phytochemical compositions and covers the effects of genotype, growing conditions, post-harvest treatment, storage, and food formulation and processing on availability/bioavailability. Wheat Antioxidants will help cereal chemists, food technologists, food processors, nutritionists, and others maximize the health benefits of wheat-based foods.

Wheat W. Bushuk, V.F. Rasper, 1994-04-30 Wheat provides over 20% of the calories for the world population of 5.3 billion persons. It is widely grown in five of the six continents. It is a highly versatile food product in that it can be stored safely for long periods of time and transported in bulk over long distances. In relative terms, it is reasonably priced; over the past quarter century, the inflation-adjusted price of wheat has been declining. Modern milling and baking technology required for the transformation of wheat grain into consumable baked products is available or accessible in all countries of the world. For these reasons, and because Canada is one of world's leading wheat producing countries, it seemed appropriate to include a major symposium on wheat in the scientific and technical program of the 8th World Congress of Food Science and Technology held in Toronto, Canada during September 29-October 4, 1992. In selecting the topics for the symposium on wheat, we attempted to cover a full range of subjects including economics and marketing, nutrition, grading, processing, constituent chemistry and functionality, biotechnology, and safety of genetically modified wheat varieties. The major focus was on common hard (bread) wheats; separate papers were devoted to the unique characteristics and

technological properties of common soft (biscuit) and durum (pasta) wheats. Each paper was presented by an acknowledged international expert. This book provides a more permanent record of the papers presented at the symposium.

Handbook of Food Chemistry Peter Chi Keung Cheung, Bhavbhuti M. Mehta, 2015-10-19 This handbook is intended to be a comprehensive reference for the various chemical aspects of foods and food products. Apart from the traditional knowledge, this book covers the most recent research and development of food chemistry in the areas of functional foods and nutraceuticals, organic and genetically modified foods, nonthermal food processing as well as nanotechnology. This handbook contains both the basic and advanced chemistry both for food research and its practical applications in various food related industries and businesses. This book is appropriate for undergraduates and postgraduates in the academics and professionals from the various disciplines and industries who are interested in applying knowledge of food chemistry in their respective fields.

Amino Acid Composition and Biological Value of Cereal Proteins Radomir Lásztity, Máté Hidvegi, 2012-12-06 Cereals belong to the most important elements in the history of mankind. From the beginning of agriculture, cereals have been by far the most important staple food in the world. Although the cereal consumption decreased to a low level in the developed countries in Europe and North America, in the developing countries over two-thirds of the calorie and protein intake is based on cereals. A substantial quantity of cereals goes indirectly into food via feed to animals. Generally, cereal proteins are classified as proteins of lower biological value because of shortage in lysine and some other essential amino acids. Recent developments in the determination and evaluation of the biological value of proteins and protein mixtures suggest that the oversimplified earlier evaluation of cereal proteins must be reviewed. This book contains the edited proceedings of the International Symposium on Amino Acid Composition and Biological Value of Cereal Proteins, held in Budapest, Hungary, May 31-June 1, 1983, under the sponsorship of the International Association for Cereal Chemistry, Hungarian Scientific Society for Food Industry and Grain Trust, Hungary, with supplemental invited contributions. Scientists (biologist, plant breeders, farmers, chemists, biochemists, engineers, food technologists and nutritionists) from 17 countries presented and reviewed, along with participants from 20 countries, the recent methodology and trends in the determination of the biological value of cereal proteins, the amino acid composition of cereal proteins and factors influencing the composition and the role of cereal proteins in nutrition and animal feeding.

Whispering the Techniques of Language: An Psychological Quest through **Chemical Composition And Nutritional Quality Of Wheat Grain**

In a digitally-driven earth where screens reign supreme and immediate connection drowns out the subtleties of language, the profound techniques and mental subtleties concealed within words usually go unheard. Yet, situated within the pages of **Chemical Composition And Nutritional Quality Of Wheat Grain** a charming fictional value pulsing with raw emotions, lies an exceptional journey waiting to be undertaken. Written by a skilled wordsmith, that charming opus invites viewers on an introspective trip, lightly unraveling the veiled truths and profound influence resonating within the fabric of each word. Within the mental depths with this emotional review, we will embark upon a heartfelt exploration of the book's primary themes, dissect their captivating writing design, and fail to the effective resonance it evokes heavy within the recesses of readers' hearts.

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Chemical Composition And Nutritional Quality Of Wheat Grain Introduction

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