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Handbook of Cereal Science and Technology (Food Science and Technology) 1st Edition by Karel Kulp (Author), Klaus J. Lorenz (Editor) ISBN-13: 978-0824783587. ISBN-10: 0824783581. Why is ISBN important? ISBN. This bar-code number lets you verify that you're getting exactly the right version or edition of a book. The 13-digit and 10-digit formats ...

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Handbook of Cereal Science and Technology, 2nd Edition, Revised and Expanded Food Science and Technology Series, Vol. 99: K. Kulp, J.G. Ponte, Jr. (Eds.); Marcel Dekker, Inc., 2000. ix 1 790 pages. US\$225.00, ISBN 0-8247-8294-1 It is now nearly 10 years since the publication of the @rst edition of this multi-authored Handbook on cereal science and technology.

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The Journal of Cereal Science was established in 1983 to provide an international forum for the publication of original research papers of high standing covering all aspects of cereal science related to the functional and nutritional quality of cereal grains (true cereals - members of the Poaceae family and starchy pseudocereals - members of the Amaranthaceae, Chenopodiaceae and Polygonaceae families) and their products, in relation to the cereals used.

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Fingerprinting of wheat protein profiles for improved distinction between wheat cultivars and species. The authors introduce an improved method for interpreting HPLC data of proteins for wheat classification, giving better differentiation between wheat cultivars and insights into changes of protein distribution due to breeding.

Cereal Chemistry - Wiley Online Library

Cereal Science is an academic program with a mission to train and educate students in the discipline of cereal/grain science through research, teaching and service. Cereal Science is a graduate only program whereby M.S. and Ph.D. students will gain knowledge and comprehension of the composition, functionality and utilization of cereals/grains that will allow them to solve and analyze challenges within their field of employment.

Cereal Science - North Dakota State University

This chapter in "The Handbook of Cereal Science and Technology" is an important source of information on mille physiology and processing. It argues that millets are of great dietary significance and are often processed and consumed daily in areas in which they are grown. This

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Kent's Technology of Cereals: An Introduction for Students of Food Science and Agriculture, Fifth Edition, is a classic and well-established book that continues to provide students, researchers and practitioners with an authoritative and comprehensive study of cereal technology.

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