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### Cereal Grains | ScienceDirect

Description. At all stages, analysis is needed so that quality management can proceed intelligently. These considerations are examined for each of the major cereal species, including wheat (common and durum), rye and triticale, barley and oats, rice, maize (corn), pseudocereal species, sorghum, and the millets.

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imagination to bring to fruition fresh ideas about novel uses and processes for cereals. The Satake Centre for Grain Process Engineering was established deliberately in a world class Chemical Engineering department, to encourage just such a fresh approach to cereals.

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The extrusion process is energy efficient and low cost compared to other processes. Extrusion has provided the means of producing new and creative snack foods and breakfast cereals. Extrusion processing equipment has become the touchstone operating equipment in most of the breakfast cereals and snack food companies throughout the world.

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Starch, protein, bran and straw, already diverse across cereal varieties, can be fractionated into more specific elements, modified chemically to enhance function, or used as feedstocks in fermentation-based bioconversion systems, to produce a range of bulk and fine chemicals for industries as diverse as food, pharmaceuticals, plastics, textiles, pulp and paper, transport, composites and boards, adhesives and energy.

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### Extrusion of cereals - New Food Magazine

Cereal processing, treatment of cereals and other plants to prepare their starch for human food, animal feed, or industrial use. Cereals, or grains, are members of the grass family cultivated primarily for their starchy seeds (technically, dry fruits). Wheat, rice, corn (maize), rye, oats, barley,

### How cereal is made - material, making, used, processing ...

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Cereals are richly diverse; over 10,000 varieties convert minerals and the energy of the sun into a bursting catalog of functional and versatile biomolecules and biopolymers. Processing technology allows these components to be accessed, separated, isolated and purified, while chemical science allows modification for even greater diversity and ...

### Cereals: Novel Uses and Processes | Grant M. Campbell ...

"So long as a person is capable of self renewal they are a living being. " -Amiel Cereals have been the source of life to the human race, providing nutritional and material needs

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Cereal grains are the basis of human food, with the vast majority being used directly with minimal processing, as animal feed for the production of other foods, or as food ingredients or other products from major processing. Cereals have also become the basis of many industrial processes not designed for products for human consumption.

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**Cereals | SpringerLink**

The sweeteners used in breakfast cereals include malt (obtained from barley), white sugar, brown sugar, and corn syrup. Some natural cereals are sweetened with concentrated fruit juice. A wide variety of flavors may be added to breakfast cereals, including chocolate, cinnamon and other spices, and fruit flavors.