



The ICC Handbook of Cereals, Flour, Dough & Product Testing: Methods and Applications

By Edited by: Stanley P. Cauvain and Linda S. Young, BakeTran, High Wycombe, Buckinghamshire, UK

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· Required testing for the safety and quality of cereal-based foods · Explains test methods for each step of the grain chain · Covers a wide range of foods, baked products and animal feeds · Shows best testing practices and new protocols

This volume is a comprehensive introduction to the techniques and information required for the testing and analysis of cereals throughout the entire grain chain, from breeding through harvesting and storage to processing and the manufacture of cereal-based food products. The book describes testing protocols in detail, offering many practical pointers for testing in fields, food plants, and in stores. It shows how data from the tests are acquired, interpreted, and linked to a range of global testing standards. The book covers wheat, barley, sorghum and other non-wheat cereals and a wide range of baked products, including breads, extruded products, and animal feeds. A final section introduces the entire spectrum of analytical devices for grain analysis from all major international equipment manufacturers. This is a practical and comprehensive reference designed for specialists responsible for ensuring the safety of, and adding value to, cereals, including cereal scientists, technologists, and producers.

Key Words include: Baking, Cereals, Wheat, Maize, Barley, Flours, Grain Chain, Testing, Milling, Bread. Organic. Spelt. Animal Feeds. Malted Wheat. Fermented Products. Pastries. Pasta. Food Extrusion.

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Editorial Review

About the Author

Stan Cauvain and Linda Young have a combined experience of over 60 years with the Flour Milling and Baking Research Association, Chorleywood, and Campden & Chorleywood Food Research Association. They are now Vice Presidents of the consultancy company BakeTran of High Wycombe, UK, providing research, development and knowledge systemisation services to cereals, milling and baking industries around the world.

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