

Journal Of Cereal Science

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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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Arising from the affiliation agreement between the Journal of Cereal Science and the International Association for Cereal Science and Technology (ICC), Elsevier sponsored two student poster prizes at the 19th ICC Cereals Conference held in Vienna in April.

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After a decade of distinguished service as Editor-in-Chief of the Journal of Cereal Science, Professor Finlay MacRitchie has decided to step down. Finlay took over as EIC of the Journal at a particularly difficult time on the untimely passing of his long-serving predecessor Bruce Stone.

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Institute of Agrochemistry and Food Technology, Burjassot, Spain □ Wheat and rice □ Cereal proteins (including enzymes), non-starch carbohydrates and starch chemistry and functionality □ Cereal grain structure and cereal food structure □ Breadmaking, dough and batter rheology, bread quality □ Cereal nutritional quality □ Wheat Milling □ Commercial enzyme application technologies

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Professor J.R.N. Taylor. University of Pretoria, Pretoria, South Africa □ Sorghum, millets and maize and their proteins (including enzymes), starch chemistry and functionality □ Cereal grain structure and cereal food structure □ Cereal protein, starch and micronutrient nutritional quality and biofortification □ Phenolics and antinutrients □ Non-wheat milling and breadmaking ...

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As a cereal grain, it is the most widely consumed staple food for a large part of the world's human population, especially in Asia. It is the agricultural commodity with the third-highest worldwide production , after sugarcane and maize. The science of rice deals with the the study of rice its factors. Journal of Rice Science (ISSN 2690-5183) is a multidisciplinary, scholarly journal for the rapid publication of innovative research covering all aspects of neurology related to rice science.

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Journal of Cereal Science. 79, pp. 469-476. Perspectives on cereal science and technology: Papers presented at the 15th International Cereal and Bread Congress, 18 to 21 April 2016, Istanbul (Turkey) A - Papers appearing in refereed journals

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The Standard Abbreviation (ISO4) of Journal of Cereal Science is "J. Cereal Sci.". ISO 4 (Information and documentation - Rules for the abbreviation of title words and titles of publications) is an international standard, defining a uniform system for the abbreviation of serial publication titles.

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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 and their products.

The journal also publishes concise and critical review articles appraising the status and future directions ...

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Presents the "Journal of Cereal Science" (ISSN 0733-5210), a journal that publishes research papers concerning the function and nutritional quality of cereal grains and their products. Lists the areas of research. Gives instructions to authors. Offers access to a sample issue. Provides a list of the editorial board. Includes subscription information. Links to the home page of Academic Press.

Presents some of the latest research endeavors that aim to improve our understanding of how the chemistry of various grain components can be manipulated to improve contribution of cereals to human health

This thoroughly revised second edition addresses the full spectrum of cereal grain science, employing agronomic, chemical, and technological perspectives and providing new and expanded treatment of food enrichment techniques, nutritional standards, and product quality evaluation. Written by over 40 internationally respected authorities, the

In its simplest form, the scientific method can be thought of as learning from our mistakes and trying to correct them. True scientists try to think rationally, never adopt dogmatic opinions and are always willing to listen to opposing views. They never claim to know the absolute truth but are relentless in their search for it. In this timely book, the author describes the fundamentals of critical scientific thinking. The book further examines the correct use of the scientific method and how to apply it to current events and scientific topics to obtain honest assessments. Current controversies discussed include climate change and COVID-related lockdowns. Additional Features include: Demonstrates the use of the scientific method to assist with objective analysis of issues. Addresses that induction plays a role but the true method for advancing knowledge is hypothesis-deduction. Explores current hot topics within the framework of the scientific method. Outlines common misunderstandings of the scientific method. Applying the Scientific Method to Learn from Mistakes and Approach Truth is approachable enough for the general public and recommended for university and advanced high school science educators and their students.

Cereal Grains: Assessing and Managing Quality, Second Edition, provides a timely update to this key reference work. Thoroughly revised from the first edition, this volume examines the latest research and advances in the field. New chapters have been added on alternative grains, including ancient grains and pseudocereals, biosecurity, and industrial processing of grains, amongst others. Quality and food safety are important throughout the value-addition chain, from breeding, production, harvest, storage, transport, processing, and marketing. 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. Divided into five sections, the book analyses these for the range of cereal species before a final section summarizes key findings. Documents the latest research in cereal grains, from their nutraceutical and antioxidant traits, to novel detection methods Provides a complete and thorough update to the first edition, analyzing the range of major cereal species Presents detailed advice on the management of cereal quality at each stage of production and processing

Cereal food engineering has become increasingly important in the food industry over the years, as it plays a key role in developing new food products and improved manufacturing processes. Engineering Aspects of Cereal and Cereal-Based Products focuses on the recent growth in cereal technology and baked foods science, reviewing the latest updates in technological developments in agricultural cultivation and processing for cereal scientists, food engineers, and students. Cereals include a vast number of biochemical entities, very diverse in composition and properties, as well as technological abilities. The text discusses cereal production, which varies according to cultural practices, type of cereal, cultivar, and region. It also addresses transportation, storage, and cereal quality—important at every phase from harvest to production. Chapters cover technological operations such as wet and dry milling and extrusion, and they address particular processing operations that are subject to improvements, including bread and confectionary baking. The text also examines malting, rice processing, breakfast cereals, and pasta. In addition, it explores new trends in cereal-based products and the effects of processing on nutritional and functional properties of cereal products. This book discusses the basic elements of cereal technology, from production to transformation, including the most important processing operations in cereal technology, with emphasis on the engineering aspects.

The book exposes many of the misunderstandings about the scientific method and its application to critical thinking. It argues for a better understanding of the scientific method and for nurturing critical thinking in the community. This knowledge helps the reader to analyze issues more objectively, and warns about the dangers of bias and propaganda. The principles are illustrated by considering several issues that are currently being debated. These include anthropogenic global warming (often loosely referred to as climate change), dangers to preservation of the Great Barrier Reef, and the expansion of the gluten-free food market and genetic engineering.

The Encyclopedia of Food Grains is an in-depth and authoritative reference covering all areas of grain science. Coverage includes everything from the genetics of grains to the commercial, economic and social aspects of this important food source. Also covered are the biology and chemistry of grains, the applied aspects of grain production and the processing of grains into various food and beverage products. With the paramount role of cereals as a global food source, this Encyclopedia is sure to become the standard reference work in the field of science. Also available online via ScienceDirect – featuring extensive browsing, searching, and internal cross-referencing between articles in the work, plus

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dynamic linking to journal articles and abstract databases, making navigation flexible and easy. For more information, pricing options and availability visit www.info.sciencedirect.com. Written from an international perspective the Encyclopedia concentrates on the food uses of grains, but details are also provided about the wider roles of grains Well organized and accessible, it is the ideal resource for students, researchers and professionals seeking an authoritative overview on any particular aspect of grain science This second edition has four print volumes which provides over 200 articles on food grains Includes extensive cross-referencing and "Further Reading" lists at the end of each article for deeper exploration into the topic This edition also includes useful items for students and teachers alike, with Topic Highlights, Learning objectives, Exercises for Revision and exercises to explore the topic further

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