



# **Cereal Grains: Laboratory Reference and Procedures Manual (Food Preservation Technology)**

*Sergio O. Serna-Saldivar*

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Emphasizing the essential principles underlying the preparation of cereal-based products and demonstrating the roles of ingredients, **Cereal Grains: Laboratory Reference and Procedures Manual** is a practical laboratory manual complementing the author's text, *Cereal Grains: Properties, Processing, and Nutritional Attributes*. Organized so that readers progressively learn and apply the theoretical knowledge described in the parent book, the manual covers a range of essential topics, including:

- Main quality control measurements used to determine physical, morphological, chemical-nutritional, and sensory properties of cereal grains and their products
- Critical factors affecting grain stability throughout storage and analytical techniques related to insects and pests responsible for grain storage losses
- Physical and chemical tests to determine the quality of refined products
- Laboratory wet-milling procedures
- The most common laboratory methods to assess nixtamal, masa, and tortilla quality and shelf-life
- Yeast and chemical leavening agents important for bakery and other fermented products
- Laboratory and pilot plant procedures for the production of different types of yeast- and chemically-leavened bread, crackers, pasta products, breakfast cereals, and snack foods
- Protocols to bioenzymatically transform starch into modified starches, syrups, and sweeteners
- Laboratory processes for the production of regular and light beers, distilled spirits, and fuel ethanol

By working through the contents of the book, readers acquire hands-on experience in many quality control procedures and experimental product development protocols of cereal-based products. From these foundations, they are certain to develop enhanced research skills for product development, process design, and ingredient functionality.

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