

P. Belton · J. Taylor (Eds.)

Pseudocereals and Less Common Cereals

Grain Properties
and Utilization Potential

orghum

millet

amaranth

spelt wheat

buckwheat



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Pseudocereals And Leb Common Cereals Grain Properties And Utilization Potential

**Fatih Ozogul, João Miguel Rocha, Elena
Bartkiene**



Pseudocereals And Less Common Cereals Grain Properties And Utilization Potential:

Pseudocereals and Less Common Cereals Peter S. Belton, John R.N. Taylor, 2013-03-14 Today at the beginning of the third millennium just three cereal grains wheat rice and maize dominate the world's food supply accounting for some 75 % of all grains produced This food oligoculture poses some risks for the future of humankind The risk of catastrophic food crop failure through insect pests or fungal diseases is ever greater as genetic diversity is reduced The introduction of genetically modified cereals may exacerbate this situation as different species will share the same genes conferring resistance to pests The intensive cultivation practices needed to produce the required high yields of these highly developed cereals the so called Green Revolution is leading to environmental degradation through denudation of the soil and pollution of the environment due to pesticide and fertilizer runoff In addition the undoubted benefits brought about for many by the Green Revolution with its use of intensive agricultural practices cannot be shared by all Such cultivation practices are often inappropriate in the developing world where farmers simply do not have the income to purchase the required agricultural machinery inorganic fertilizers and pesticides Also the environmental conditions in much of the developing world characterised by frequent droughts interspersed with short periods of very high rainfall are especially damaging to the large areas of unprotected soil which result from mechanised agriculture Reliance on so few different grains for our nutrition also appears to be detrimental to our long term health

Millet and Pseudo Cereals Mohar Singh, Salej Sood, 2020-09-20 Millets and Pseudo Cereals is the first comprehensive resource to focus on the potential crop improvements through genetic enhancements The choice of food crop for a region is primarily determined by the conditions of climate and soil Once labelled as orphan crops millets and pseudo cereals are now known as miracle grains due to their adaptation to harsh conditions and high nutritional quality Small millets and pseudo cereals are now seen to occupy special niches through their ability to adapt to challenging conditions These crops have a comparative advantage in marginal lands where they withstand stress conditions and contribute to sustainable production They also contribute to the diversity richness and production stability of agro ecosystems Millets include sorghum pearl millet finger millet foxtail millet proso millet barnyard millet little millet and kodo millet while the other group which are not cereals but consumed as cereals and generally referred as pseudo cereals comprises of grain amaranths buckwheat and chenopods Millets and Pseudo Cereals presents current information on the genetic architecture of important economic traits and the genomic resources for gene enabled breeding This compilation contains information on the global status available germplasm resources nutritional value breeding advancements genomics applications and sustainability of agriculture through millets and pseudo cereals cultivation This book is a valuable resource for those conducting research and exploring new areas for advancing crop genetic understanding Explores the current challenges of pseudo cereal production and how that can be overcome by developing genetic and breeding resources using appropriate germplasm Provides holistic information on millets and pseudo cereals Features global perspectives from an

international contributing team of authors

Pseudocereals and Less Common Cereals Peter S. Belton, John R.N.

Taylor, 2002-07-10 This book written by leading grain scientists from Europe and Africa examines six grains that have been important food crops in various parts of the world and have the potential for much greater and more widespread use The authors discuss the chemistry nutritional value food processing technologies and potential applications of three true cereals sorghum spelt wheat and the major millet species and three dicotyledonous pseudocereals grain amaranth buckwheat and quinoa The text is of considerable importance in light of the fact that just three cereal grains account for more than 75% of all grains produced worldwide

The Sustainability Challenge: New Perspectives on the use of Microbial Approaches and their Impact on Food and Feed Rossana Coda, Ana Gomes, Carlo Giuseppe Rizzello, Andrea Gianotti, 2020-10-23 This eBook is a collection of articles from a Frontiers Research Topic Frontiers Research Topics are very popular trademarks of the Frontiers Journals Series they are collections of at least ten articles all centered on a particular subject With their unique mix of varied contributions from Original Research to Review Articles Frontiers Research Topics unify the most influential researchers the latest key findings and historical advances in a hot research area Find out more on how to host your own Frontiers Research Topic or contribute to one as an author by contacting the Frontiers Editorial Office frontiersin.org about contact

Developing Sustainable and Health-Promoting Cereals and Pseudocereals Marianna Rakszegi, Maria

Papageorgiou, João Miguel Rocha, 2023-03-27 Developing Sustainable and Health Promoting Cereals and Pseudocereals Conventional and Molecular Breeding reviews the most recent developments in the fields of cereal and pseudocereal breeding with particular emphasis on the latest biotechnological techniques likely to lead to breakthrough changes in plant breeding The book provides comprehensive information on the use of genetic resources or pre breeding activities to improve health related properties of cereals and pseudocereals The text also explores targeted field management practices and the latest in biotechnological methodologies and offers a cohesive overview necessary for understanding the potential impacts and benefits of improved production of cereals and pseudocereals with high nutritional value Includes coverage of cereals and pseudocereals in a single comprehensive volume Focuses on sustainable circular economy including assurance of food safety quality and health benefits Examines breeding to attain robust cereal and pseudocereals with higher nutritional value and adapted to specific regions climate change and global warming

Flour and Breads and Their Fortification in Health and Disease Prevention Victor R Preedy, Ronald Ross Watson, 2019-02-26 Flour and Breads and Their Fortification in Health and Disease Prevention Second Edition presents the healthful benefits of flours and flour products and guides the reader on how to identify opportunities for improving health through the use of flour and fortified flour products The book examines flour and bread related agents that affect metabolism and other health related conditions explores the impact of compositional differences between flours including differences based on country of origin and processing technique and includes methods for the analysis of flours and bread related compounds in other foods This revised updated edition contains

new research on diverse flours with an emphasis on nutrients and nutraceuticals as supplements thus making this content a timely reference for both nutritionists and food scientists Presents the healthful benefits of flours and flour products Guides the reader in identifying opportunities for improving health through the use of flour and fortified flour products Examines flour and bread related agents that affect metabolism and other health related conditions Explores the impact of compositional differences between flours including differences based on country of origin and processing technique

Pseudocereals Sanju Bala Dhull,Aarti Bains,Prince Chawla,Sawinder Kaur,2024-04-08 Pseudocereals Production Processing and Nutrition provides an overview of the chemistry processing and technology of pseudocereals which have become super grains The cultivation of pseudocereals has spread to over 70 different countries due to their attractive nutritional properties and for food security This book discusses necessary information on different pseudocereals as well as practical information on cultivation procedures equipment food processing using pseudocereals and the use of by products for bioactive compound extraction It addresses concerns regarding globalization food security climate change and the needs of underdeveloped or developing countries Key Features Covers both common as well as less exploited pseudocereals Explains the grain structure and engineering properties of different pseudocereals Studies the effect of food processing on the bioactivity and nutritional value of pseudocereals and their products Good Microbes in Medicine, Food Production, Biotechnology, Bioremediation, and Agriculture Frans J. de Bruijn,Hauke Smidt,Luca S. Cocolin,Michael Sauer,David N. Dowling,Linda Thomashow,2022-09-21 Discover the positive and helpful contributions made by microorganisms to various areas of human health food preservation and production biotechnology industry environmental clean up and sustainable agriculture In Good Microbes in Medicine Food Production Biotechnology Bioremediation and Agriculture a team of distinguished researchers delivers a comprehensive and eye opening look at the positive side of bacteria and other microbes The book explores the important and positive roles played by microorganisms Divided into five sections Good Microbes examines the use of microorganisms and the microbiome in human health food production industrial use bioremediation and sustainable agriculture Coverage spans from food allergies skin disorders microbial food preservation and fermentation of various beverages and food products also from an ethnical point of view to beneficial use of microbes in biotechnology industry bioeconomy environmental remediation such as resource recovery microbial based environmental clean up plant microbe interactions in biorestauration biological control of plant diseases and biological nitrogen fixation Provides basic knowledge on bacterial biology biochemistry genetics and genomics of beneficial microbes Includes practical discussions of microbial biotechnology including the contribution of microbial biotechnology to sustainable development goals Features a comprehensive introduction and extensive index to facilitate the search for key terms Perfect for scientists researchers and anyone with an interest in beneficial microbes Good Microbes in Medicine Food Production Biotechnology Bioremediation and Agriculture is also an indispensable resource for microbiology graduate students applied microbiologists and policy

makers **Sourdough Microbiota and Starter Cultures for Industry** Elaine Berger Ceresino, Grazina Juodeikiene, Susanne Miescher Schwenninger, João Miguel Ferreira da Rocha, 2024-04-16 Traditional sourdough bread refers to spontaneous fermentation of cereals by lactic acid bacteria and yeasts leading to natural selections of microorganisms. The metabolic activity of these microorganisms promotes the formation of organic acids, flavor development and leavening in food matrices which most know as sourdough bread. This bread is still widely manufactured at farm level across Europe and worldwide being highly appreciated by consumers for its distinct flavor, texture, healthy attributes and natural origin. Sourdough bread is expected to grow 6.9% annually through 2023. Once stagnant, the bread market has experienced a revival specifically through sourdough bread consumption. Consumers have been avoiding bread in the recent years due to the presence of extra ingredients such as chemical dough conditioners, preservatives and added sugar. However, the increasing popularity of fermented foods and their multiple health benefits are prompting the growth of sourdough market. This fast growing market has been demanding a dynamic response from industries producing starter cultures to accelerate sourdough fermented bread production in increasing quantities while keeping its made-for-you characteristics. By bringing together top sourdough experts in Europe and beyond, this book compiles the latest knowledge in all areas of sourdough starter culture and advantages in using sourdough fermentation. **Sourdough Microbiota and Starter Cultures for Industry** supplies a biosciences audience with a hands-on view of the latest advances from sourdough microbiota characterization to starter culture potentials targeting industrial application including specific techno-functional and safety improvements obtained by clean labeling strategies. Insights on health and improved quality shed light on new shifting consumer preferences and why choosing sourdough fermentation is a great expansion opportunity in one's portfolio as the science behind sourdough starter cultures meets improved nutrition impact opportunities. This text teaches methods to exploit sourdough technology through the entire value chain from sourdough natural microflora through the development of novel starter cultures for producing fermented food, introducing the advantages that sourdough fermentation offers for improving the sensorial, technological and nutritional properties of breads.

Handbook of Sourdough Microbiota and Fermentation Fatih Ozogul, João Miguel Rocha, Elena Bartkiene, 2024-10-23 **Handbook of Sourdough Microbiota and Fermentation** Food Safety, Health Benefits and Product Development links the cereal and sourdough-based microorganisms, fermentations and microbial metabolites with food hygiene and safety, functional and health-promoting properties and their potential interest to be employed in the agro-food sector and beyond. Structured in a way that provides the latest findings and most recent approaches and trends on sourdough, this book also emphasizes the biotechnological aspects such as fermentation, food processing and the use of beneficial microorganisms and their metabolites in different ways and in different industries. Written by experts from a multidisciplinary perspective, this book is a remarkable reference to a wide range of audiences with different backgrounds from academics and researchers in food science to industrial food engineers and technicians, food plant managers and new

product and processing developers managers in food packaging and preservation Covers how cereal based and sourdough microorganisms and microbial metabolites can be used to extend the shelf life of bread and other agro food products Presents microbial safety fermentations ropiness of baking based products bacterial and mold food spoilage and the health promotion of sourdough and cereal based products Describes how cereal and sourdough based products can contribute to convenient nutritious stable natural low processed and healthy food Plant Breeding Abstracts ,1987 **Agrindex** ,1995

Cereals and Pseudocereals John Trevor Williams,1995 The world continues to depend heavily upon a relatively small range of crops for food fuel fibre and industrial use while many potentially good economically acceptable alternatives exist This book which is the second in a series looking at underutilized crops provides thorough details of those underutilized cereals and pseudocereals which are currently benefiting from research and others which have been neglected and deserve more research attention *Cereals and Pseudocereals* considers in detail the potential for the following crops quinoa buckwheat grain amaranth triticale fonio intermediate wheatgrass and wild rice Under the guidance of the International Centre for Underutilized Crops the contents of this book have been drawn together by Professor Williams who has wide research experience in the exploitation of new crops The contents of this book will be of great interest and use to a wide range of people involved in work on the greater exploitation of currently underutilized crops including upper level students in agricultural plant and food sciences researchers in development agencies and scientists working directly on improvement and exploitation of this group of crops *Cereals and Pulses* Liangli L. Yu,Rong Tsao,Fereidoon Shahidi,2012-01-30 Cereal and pulse crops are staple foods that provide essential nutrients to many populations of the world Traditionally whole grains were consumed but most current foods are derived from refined fractions of cereal and pulse crops Consumption of processed or refined products may reduce the health benefits of food In wheat based processed foods for example the removed 40% of the grain mainly the bran and the germ of the wheat grain contains the majority of the health beneficial components These components particularly non essential phytochemicals such as carotenoids polyphenols phytosterols stanols and dietary fibers have been shown to reduce the risk of major chronic diseases of humans such as cancer cardiovascular diseases and Parkinson s disease Such bioactives are therefore good candidates for ingredients of nutraceuticals and functional foods There are many factors that can affect the bioactive content of cereal and pulse based food ingredients including genetics growing and storage conditions post harvest treatments food formulation and processing All of these factors ultimately affect human health and wellness Bioavailability is also important for these compounds for exerting their protective roles *Cereals and Pulses Nutraceutical Properties and Health Benefits* provides a summary of current research findings related to phytochemical composition and properties of cereal and pulse crops The nutraceutical properties of each major cereal and pulse are discussed Coverage of cereals and pulse crops includes barley oats rice rye corn adlay wheat buckwheat psyllium sorghum millet common beans field peas faba beans chickpea lentil and soybeans

Chapters for each crop discuss methods to improve crop utilization nutraceutical components and properties bioactive compositions antioxidant properties beneficial health effects disease prevention activities and areas for future research Also included are two chapters that examine the beneficial health properties of dietary fibers and antioxidants Edited and written by an international team of respected researchers this book is a reference guide for scientists working in food ingredients food product research and development functional foods and nutraceuticals crop breeding and genetics human nutrition post harvest treatment and processing of cereal grains and pulses It will enable them to effect value added food innovation for health promotion and disease risk reduction

Cereals, a Renewable Resource Yeshajahu Pomeranz, 1981 Abstract The proceedings of a 1981 international symposium on cereals contains 35 technical papers by international experts for agronomists food scientists and technologists economists administrators and decision makers interested in the potential of cereals as a renewable resource The papers are organized among 7 principal themes cereal production and utilization physical and chemical properties related to fractionation chemical pyrolytic and biological aspects of cereal modifications and by products cereals for food feed fuel and chemicals cereal by product conversion and utilization and the specific utilization of cereals as fuel sources wz

Colored Cereals Sukhvinder Singh Purewal, Ram Sarup Singh, 2025-03-28 Colored cereals are becoming a substance of research interest due to their unique color and health benefiting properties Colored grains are being utilized in the preparation of antioxidant rich food products Colored Cereals Properties Processing Health Benefits and Industrial Uses discusses numerous aspects of colored cereals and explores their properties processing techniques health benefits and industrial applications Furthermore it serves as a vital resource for researchers industry professionals and students working on different aspects of colored cereals Features Discusses information related to the biochemistry of colored cereals Highlights comprehensive information on different aspects of colored grains Explores the research and innovations aimed at enhancing the nutritional and agronomic traits Discusses the specific environmental and agricultural requirements Explores crucial techniques and practices for preserving the quality and nutritional value of colored cereals Discusses the extraction identification and health benefits of natural pigments Highlights practical ways to incorporate natural pigments into cereal based products With this book readers gain insights into the current market trends research directions and future potential of colored cereals inspiring further development in this field Renowned experts in agriculture food science and nutrition have curated this comprehensive volume Their collective expertise ensures a thorough and insightful exploration of colored cereals making this book an indispensable reference for anyone interested in this dynamic area of study

Functional Cereals and Cereal Foods Sneh Punia Bangar, Anil Kumar Siroha, 2022-08-29 In recent years consumers are concentrating more on the health benefits of food in order to preserve a healthy lifestyle and therefore becoming more aware of the relationship between diet and disease This has resulted in a gradual shift from animal derived to plant based meals Functional foods have turned into one of the rapidly expanding areas of the food industry due to the

increasing awareness of consumers working to prevent lethal diseases like cancer diabetes mellitus and cardiovascular disease Functional foods are seen as the food or food components that manifest efficiency in protecting from diseases and attaining a healthier lifestyle by administering additional benefits on human physiology and metabolic functions apart from basic nutritional requirements of the body Cereals hold a prominent place in this new market Cereals and cereal foods are important energy sources and many phytochemicals such as dietary fiber resistant starch vitamins minerals lignans phytic acid and phenolic compounds that provide a variety of health benefits Eating functional cereal foods is an easy method to increase nutrients associated with whole grains without changing eating habits Functional Cereals and Cereal Foods Properties Functionality and Applications comprehensively covers the Chemistry and nutritional composition of functional cereals components their functionality and therapeutic significance current innovations and functional approaches in improving attributes and biofortification and quality improvement of cereal products The different types of functional cereals and their unlimited opportunities for the production of functional foods are covered in full including gluten free products and all the newest cereal processing technologies For researchers in search of a fully up to date look at functional cereal foods and technologies and their important place on the current market this text provides a timely and comprehensive overview

Pigmented Grains Arashdeep Singh, Savita Sharma, B.N Dar, Fatma Boukid, 2024-07-26 *Pigmented Grains* Nutritional Properties Bioactive Potential and Food Application highlights the potential of pigmented grains crops in the human diet and their health benefits due to presences of the rich source of phytochemicals and pigments Divided into 13 chapters the book covers the breeding approaches and techniques for producing pigmented grains the functionality and nutritional properties of wheat rice maize barley oats and rye sorghum millets and pseudo cereals such as amaranth quinoa and buckwheat Others chapters cover the processing of pigmented grains and the effect on their functionality utilization of pigmented grains and their by products This is a comprehensive reference written for teachers scientists researchers students and all others who have interest in pigmented grains their potential nutritional value utilization in food processing value addition and in combating malnutrition and nutritional security

Cereals: Novel Uses and Processes Grant M. Campbell, Colin Webb, Stephen L. McKee, 2013-06-29 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 since the dawn of civilization As with all dynamic industries the Cereal industry has renewed itself in the past as the millennium approaches it is on the brink of another renewal in which the versatility and providence of cereals are being rediscovered but in new and exciting ways 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 specificity The last century has seen the move from cereal to oil based chemical and materials industries But cereals contain a greater variety

and functionality of macromolecules than oil 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 **Cereal Grains** Gulzar Ahmad Nayik,Tabussam Tufail,Faqir Muhammad Anjum,Mohammad Javed Ansari,2023 This book addresses cereal s role in food security allergens in grains phytochemical profile industrial applications health benefits global standard postharvest losses and advances in cereal processing

Pseudocereals And Leb Common Cereals Grain Properties And Utilization Potential Book Review: Unveiling the Magic of Language

In a digital era where connections and knowledge reign supreme, the enchanting power of language has been apparent than ever. Its capability to stir emotions, provoke thought, and instigate transformation is actually remarkable. This extraordinary book, aptly titled "**Pseudocereals And Leb Common Cereals Grain Properties And Utilization Potential**," published by a very acclaimed author, immerses readers in a captivating exploration of the significance of language and its profound affect on our existence. Throughout this critique, we shall delve into the book's central themes, evaluate its unique writing style, and assess its overall influence on its readership.

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