

# CONTENTS

## CHAPTER ONE—WHEAT

|   |    |
|---|----|
| INTRODUCTION                                | 1  |
| PRODUCTION STATISTICS                       | 2  |
| World Wheat Production                      | 2  |
| Production in the U.S.                      | 3  |
| BOTANY OF THE WHEAT PLANT                   | 6  |
| Origin of Wheat                             | 6  |
| Classification of Wheat                     | 7  |
| Hybrid Wheat                                | 8  |
| Structure of the Wheat Kernel               | 9  |
| Germination and Growth                      | 13 |
| Chemical Composition During Kernel Growth   | 15 |
| Methods for Distinguishing Wheat Varieties  | 16 |
| PRODUCTION METHODS                          | 16 |
| Cultivation of Wheat                        | 16 |
| Growing the Crop                            | 17 |
| Different Cultivation Methods for Cultivars | 17 |
| Rotations and Fertilizer                    | 19 |
| DISEASES AND PESTS                          | 20 |
| Diseases                                    | 20 |
| Insects                                     | 23 |
| Rodents and Birds                           | 23 |
| HARVESTING AND STORAGE                      | 24 |
| Harvesting the Grain                        | 24 |
| Cleaning the Grain                          | 24 |
| Storage                                     | 25 |
| COMPOSITION OF WHEAT                        | 26 |
| Proteins                                    | 27 |
| Carbohydrates                               | 29 |
| Lipids                                      | 30 |
| Minerals                                    | 31 |
| Vitamins                                    | 32 |
| Fiber                                       | 33 |
| Pigments                                    | 33 |
| Enzymes                                     | 34 |
| UTILIZATION OF WHEAT                        | 35 |
| Feed and Industrial Uses                    | 35 |
| Utilization as Human Food                   | 37 |
| DETERMINING THE QUALITY OF WHEAT            | 39 |
| What Should be Tested?                      | 39 |
| Official United States Standards for Wheat  | 40 |
| Hardness Tests                              | 43 |
| Soft Wheat                                  | 45 |
| Hard Wheat                                  | 49 |

## CHEMISTRY AND TECHNOLOGY OF CEREALS

|                                     |     |
|-------------------------------------|-----|
| DURUM                               | 53  |
| Distribution of Production          | 53  |
| Diseases and Pests of Durum         | 53  |
| Special Quality Considerations      | 54  |
| Uses                                | 55  |
| BIBLIOGRAPHY                        | 58  |
| <br>                                |     |
| <b>CHAPTER TWO—CORN</b>             |     |
| INTRODUCTION                        | 63  |
| Origin                              | 63  |
| TYPES OF CORN                       | 65  |
| Dent and flint corn                 | 65  |
| Sweet corn                          | 67  |
| Popcorn                             | 71  |
| PRODUCTION AND TRADE                | 73  |
| World Production                    | 73  |
| U.S. Production Data                | 74  |
| Utilization of U.S. Production      | 75  |
| International Trade                 | 77  |
| BOTANY OF CORN                      | 78  |
| Classification                      | 78  |
| Description of the Plant            | 79  |
| Genetically Engineered Corn         | 79  |
| CULTIVATION PRACTICES               | 79  |
| Soils and Climate                   | 79  |
| Varieties                           | 81  |
| Rotations and Fertilizer            | 81  |
| Plant Population                    | 83  |
| Tillage                             | 83  |
| Diseases and Pests                  | 84  |
| STRUCTURE AND COMPOSITION           | 86  |
| Carbohydrates and Related Compounds | 87  |
| Nitrogenous Compounds               | 88  |
| Lipids and Related Compounds        | 89  |
| Vitamins and Minerals               | 90  |
| Other Constituents                  | 91  |
| QUALITY FACTORS                     | 93  |
| Field Corn                          | 93  |
| TRADITIONAL FOOD PRODUCTS FROM CORN | 100 |
| Bulgur                              | 100 |
| Tortillas                           | 100 |
| Lye Hominy                          | 103 |
| BIBLIOGRAPHY                        | 105 |

## *Contents*

### **CHAPTER THREE—OATS**

|   |     |
|---|-----|
| INTRODUCTION                            | 107 |
| PRODUCTION AND TRADE STATISTICS         | 108 |
| BOTANY                                  | 110 |
| CULTIVATION                             | 112 |
| Moisture and Temperature                | 112 |
| Soil and Nutrient Effects               | 113 |
| Cropping Patterns                       | 114 |
| Diseases and Pests                      | 115 |
| Harvesting, Transportation, and Storage | 116 |
| STRUCTURE AND COMPOSITION OF OATS       | 118 |
| Carbohydrates                           | 120 |
| Nitrogenous Substances                  | 121 |
| Lipids                                  | 123 |
| Enzymes                                 | 125 |
| Gums                                    | 125 |
| Vitamins and Minerals                   | 125 |
| QUALITY FACTORS IN OATS                 | 127 |
| OATS AS FOOD AND FEED                   | 130 |
| Feed                                    | 131 |
| Food                                    | 132 |
| BIBLIOGRAPHY                            | 134 |

### **CHAPTER FOUR—BARLEY**

|  |     |
|--|-----|
| INTRODUCTION                           | 135 |
| PRODUCTION AND TRADE                   | 136 |
| In the U.S.                            | 136 |
| In the World                           | 138 |
| BOTANY                                 | 138 |
| Description of Plant and Seed          | 138 |
| Distinguishing the Varieties           | 141 |
| Improvement Studies                    | 143 |
| CULTIVATION                            | 145 |
| Adaptability                           | 145 |
| Growing the Crop                       | 145 |
| Diseases and Pests                     | 147 |
| Harvesting                             | 148 |
| Storage                                | 149 |
| UTILIZATION OF BARLEY                  | 151 |
| Animal Feed                            | 152 |
| Food and Beverage Ingredients          | 152 |
| STRUCTURE AND COMPOSITION OF THE GRAIN | 153 |
| Structure of Barley Kernel             | 153 |
| Composition                            | 154 |

## CHEMISTRY AND TECHNOLOGY OF CEREALS

|                                       |     |
|---------------------------------------|-----|
| QUALITY FACTORS                       | 157 |
| Quality for Feeds                     | 164 |
| BIBLIOGRAPHY                          | 166 |
| <br>                                  |     |
| <b>CHAPTER FIVE—RYE</b>               |     |
| INTRODUCTION                          | 169 |
| HISTORY                               | 170 |
| PRODUCTION AND TRADE                  | 170 |
| BOTANY                                | 172 |
| CULTIVATION                           | 174 |
| CHEMICAL AND PHYSICAL CHARACTERISTICS | 175 |
| DISEASES AND PESTS                    | 179 |
| Diseases Caused by Fungi              | 179 |
| Diseases Caused by Viruses            | 181 |
| Diseases Caused by Nematodes          | 181 |
| Important Insect Pests                | 182 |
| QUALITY FACTORS                       | 182 |
| BIBLIOGRAPHY                          | 184 |
| <br>                                  |     |
| <b>CHAPTER SIX—SORGHUM</b>            |     |
| INTRODUCTION                          | 187 |
| BOTANY                                | 187 |
| GENETICS                              | 188 |
| PRODUCTION AND TRADE STATISTICS       | 189 |
| GROWING THE CROP                      | 190 |
| Varieties                             | 190 |
| Soils and Climate                     | 192 |
| Rotation                              | 192 |
| Preparation of Fields                 | 193 |
| Planting                              | 193 |
| Fertilizer                            | 194 |
| Irrigation                            | 195 |
| Cultivation                           | 195 |
| Growth Patterns                       | 196 |
| Diseases and Pests                    | 196 |
| Harvesting and Storage                | 198 |
| STRUCTURE AND COMPOSITION             | 199 |
| Structure                             | 199 |
| Composition                           | 200 |
| UTILIZATION AND QUALITY FACTORS       | 204 |
| Specialized Types                     | 204 |
| General Quality Factors               | 205 |
| Animal Feeding                        | 208 |
| Foods and Beverages                   | 209 |

## Contents

|   |     |
|---|-----|
| Industrial Uses                               | 212 |
| BIBLIOGRAPHY                                  | 212 |
| <b>CHAPTER SEVEN—RICE</b>                     |     |
| INTRODUCTION                                  | 215 |
| PRODUCTION AND TRADE STATISTICS               | 216 |
| World   | 216 |
| United States                                 | 218 |
| Exports and Imports                           | 219 |
| BOTANY OF THE RICE PLANT                      | 220 |
| THE CULTURE OF RICE                           | 222 |
| Climate                                       | 222 |
| Soil Types                                    | 222 |
| Water Requirements                            | 223 |
| Rotation Practices                            | 224 |
| Field Irrigation and Drainage Systems         | 225 |
| Tillage                                       | 226 |
| Seeding Procedures                            | 227 |
| Fertilizers                                   | 229 |
| Pests of Rice                                 | 230 |
| Harvesting                                    | 233 |
| DRYING AND STORAGE                            | 235 |
| VARIETIES                                     | 237 |
| Considerations Affecting the Grower           | 237 |
| Varietal Improvement in the U.S.              | 238 |
| World Trends                                  | 240 |
| STRUCTURE AND COMPOSITION                     | 240 |
| Structure of the Rice Kernel                  | 240 |
| Important Components                          | 242 |
| QUALITY FACTORS                               | 248 |
| U.S. Standards                                | 248 |
| Additional Quality Factors                    | 250 |
| FOOD, FEED, AND BEVERAGE APPLICATIONS OF RICE | 252 |
| Animal Feed                                   | 252 |
| Canned Rice                                   | 253 |
| Fermented Rice Foods                          | 253 |
| Fermented and Distilled Beverages from Rice   | 254 |
| Rice Cake                                     | 255 |
| Bread   | 255 |
| Noodles                                       | 256 |
| Oriental-style Snack Foods                    | 256 |
| Vinegar                                       | 256 |
| BIBLIOGRAPHY                                  | 257 |

## CHEMISTRY AND TECHNOLOGY OF CEREALS

### CHAPTER EIGHT—OTHER CEREAL GRAINS

|                                     |     |
|-------------------------------------|-----|
| INTRODUCTION                        | 259 |
| MILLET                              | 259 |
| Varieties and Distribution          | 259 |
| Cultivation                         | 261 |
| Diseases                            | 262 |
| Structure of the Seed               | 263 |
| Utilization and Composition         | 263 |
| WILD RICE                           | 269 |
| EMMER                               | 273 |
| TRITICALE                           | 274 |
| History                             | 274 |
| General Characteristics             | 274 |
| Grain Development and Structure     | 275 |
| Genetics and Breeding               | 276 |
| Production                          | 276 |
| Quality Factors                     | 277 |
| Composition and Nutritional Factors | 279 |
| Utilization                         | 281 |
| Future                              | 282 |
| BIBLIOGRAPHY                        | 282 |

### CHAPTER NINE—IMPORTANT NON-CEREAL GRAINS

|                                     |     |
|-------------------------------------|-----|
| INTRODUCTION                        | 285 |
| AMARANTH                            | 285 |
| Introduction                        | 285 |
| Composition                         | 286 |
| Utilization                         | 288 |
| What of the Future?                 | 289 |
| BUCKWHEAT                           | 291 |
| History, Structure, and Composition | 291 |
| Uses as Food                        | 291 |
| Uses as Feed                        | 293 |
| SOYBEANS                            | 294 |
| History and Classification          | 294 |
| Morphology                          | 294 |
| Structure of the Seed               | 295 |
| Production and Use Statistics       | 295 |
| Cultivation                         | 295 |
| Quality Factors                     | 297 |
| Utilization                         | 298 |
| BIBLIOGRAPHY                        | 301 |

## *Contents*

|  |            |
|--|------------|
| <b>CHAPTER TEN—FEED MANUFACTURING</b>              |            |
| <b>INTRODUCTION</b>                                | <b>303</b> |
| <b>FEEDSTUFFS FROM CEREAL GRAINS</b>               | <b>303</b> |
| Grains and By-products from Grain Processing       | 304        |
| By-products of Brewing and Malting                 | 310        |
| High Protein Supplements                           | 311        |
| <b>SPECIALIZED FEEDING REQUIREMENTS</b>            | <b>312</b> |
| Cattle   | 313        |
| Poultry  | 317        |
| <b>FEED MANUFACTURING PROCESSES</b>                | <b>320</b> |
| State of the Industry                              | 321        |
| Equipment  | 322        |
| Formulating Feeds                                  | 330        |
| Transportation and Storage                         | 331        |
| <b>MODEL MILLS</b>                                 | <b>331</b> |
| <b>PET FOODS</b>                                   | <b>333</b> |
| Quality Considerations                             | 333        |
| Formulas and Processes                             | 334        |
| <b>BIBLIOGRAPHY</b>                                | <b>337</b> |
| <br>   |            |
| <b>CHAPTER ELEVEN—MILLING OF WHEAT AND RYE</b>     |            |
| <b>INTRODUCTION</b>                                | <b>339</b> |
| <b>WHEAT MILLING</b>                               | <b>339</b> |
| History  | 339        |
| The U.S. Milling Industry                          | 341        |
| General Principles                                 | 343        |
| Milling Processes and Equipment                    | 344        |
| Upgrading By-Products                              | 361        |
| Automation   | 361        |
| Storing Flour                                      | 362        |
| Agglomerated Flour                                 | 363        |
| <b>MILLING SOFT WHEAT</b>                          | <b>363</b> |
| <b>DURUM MILLING</b>                               | <b>364</b> |
| Pre-milling Treatment                              | 364        |
| Milling  | 365        |
| <b>RYE MILLING</b>                                 | <b>367</b> |
| <b>MILLING TRITICALE AND OTHER GRAINS</b>          | <b>372</b> |
| <b>GENERAL TESTS FOR CEREAL FLOURS</b>             | <b>373</b> |
| <b>BIBLIOGRAPHY</b>                                | <b>374</b> |
| <br>   |            |
| <b>CHAPTER TWELVE—COMMERCIAL BAKING TECHNOLOGY</b> |            |
| <b>INTRODUCTION</b>                                | <b>377</b> |
| <b>INGREDIENTS USED IN BAKING</b>                  | <b>378</b> |
| Flour  | 378        |

## CHEMISTRY AND TECHNOLOGY OF CEREALS

|  |            |
|--|------------|
| Leavening Agents   | 382        |
| Special Minor Ingredients                                  | 386        |
| Dietetic Ingredients                                       | 387        |
| <b>THE EQUIPMENT OF BAKING</b>                             | <b>389</b> |
| Materials Handling Equipment                               | 389        |
| Mixers   | 392        |
| Forming Individual Dough Pieces                            | 394        |
| Fermentation Rooms and Proofing Equipment                  | 397        |
| Dough Molding and Shaping Equipment                        | 399        |
| Special Methods for Sweet Goods                            | 400        |
| Continuous Bread-making Processes                          | 402        |
| Ovens  | 403        |
| Other Bakery Operations                                    | 406        |
| <b>THE REACTIONS OF BAKING</b>                             | <b>407</b> |
| Mixing   | 407        |
| Leavening Reactions  | 409        |
| Baking   | 412        |
| <b>EXAMPLES OF PREPARATION METHODS</b>                     | <b>413</b> |
| Yeast-leavened Products                                    | 413        |
| Chemically-leavened Products                               | 420        |
| <b>BIBLIOGRAPHY</b>  |            |
| <br>   |            |
| <b>CHAPTER THIRTEEN—PARTIALLY PREPARED BAKERY PRODUCTS</b> |            |
| <b>REFRIGERATED DOUGH PRODUCTS</b>                         | <b>425</b> |
| <b>DRY MIXES</b>   | <b>433</b> |
| Advantages and Disadvantages of Prepared Mixes             | 434        |
| Formulation Principles and Examples                        | 435        |
| Ingredients  | 442        |
| <b>PARTIALLY PREPARED DOUGHS AND BATTERS</b>               | <b>444</b> |
| <b>STORAGE STABLE ICINGS AND FROSTINGS</b>                 | <b>448</b> |
| <b>BIBLIOGRAPHY</b>  | <b>449</b> |
| <br>   |            |
| <b>CHAPTER FOURTEEN—PASTA TECHNOLOGY</b>                   |            |
| <b>INTRODUCTION</b>  | <b>451</b> |
| <b>RAW MATERIALS</b>                                       | <b>452</b> |
| Legal Requirements   | 452        |
| Cereal Ingredients   | 453        |
| <b>PROCESSES AND EQUIPMENT</b>                             | <b>454</b> |
| Feeders  | 456        |
| The Mixer-extruder   | 459        |
| Dies   | 462        |
| Noodle Production  | 465        |
| Special Shapes and Styles                                  | 467        |
| <b>DRYING MACARONI PRODUCTS</b>                            | <b>467</b> |



## Contents

|  |            |
|--|------------|
| The Drying Process                                 | 469        |
| Drying Equipment                                   | 472        |
| Checking   | 474        |
| Drying Systems for Long Spaghetti                  | 478        |
| <b>EXAMPLES OF CONTINUOUS SYSTEMS</b>              | <b>479</b> |
| Long Goods Lines                                   | 479        |
| Short Goods Lines                                  | 484        |
| Reprocessing Scrap                                 | 485        |
| <b>OTHER PRODUCTS</b>                              | <b>486</b> |
| Oriental-style Pasta                               | 486        |
| Precooked Lasagna                                  | 487        |
| Other Varieties                                    | 487        |
| Products Which Are Not Dried                       | 488        |
| <b>QUALITY CONTROL</b>                             | <b>491</b> |
| Federal Regulations                                | 491        |
| Consumer Quality                                   | 492        |
| Some Common Tests                                  | 493        |
| <b>BIBLIOGRAPHY</b>                                | <b>495</b> |
| <br>   |            |
| <b>CHAPTER FIFTEEN—WET AND DRY MILLING OF CORN</b> |            |
| <b>INTRODUCTION</b>                                | <b>497</b> |
| <b>DRY MILLING OF CORN</b>                         | <b>497</b> |
| The Dry Milling Process                            | 498        |
| Further Processing                                 | 501        |
| <b>WET MILLING OF CORN</b>                         | <b>502</b> |
| History  | 502        |
| Modern Processes                                   | 503        |
| Recent Developments                                | 508        |
| Wet-milling Other Grains                           | 509        |
| <b>STARCH CONVERSION</b>                           | <b>510</b> |
| Acid Hydrolysis                                    | 510        |
| Enzyme Hydrolysis                                  | 511        |
| Isomerization Processes                            | 512        |
| Further Processing and Products                    | 515        |
| <b>PROCESSING CORN OIL</b>                         | <b>516</b> |
| Extracting the Oil                                 | 516        |
| Some Characteristics of Corn Oil                   | 518        |
| Refining the Oil                                   | 518        |
| Hydrogenation                                      | 521        |
| <b>PRODUCTS AND THEIR USES</b>                     | <b>521</b> |
| <b>QUALITY CONTROL TESTS</b>                       | <b>524</b> |
| <b>BIBLIOGRAPHY</b>                                | <b>526</b> |

## CHEMISTRY AND TECHNOLOGY OF CEREALS

### CHAPTER SIXTEEN—PROCESSING OF RICE

|                             |     |
|-----------------------------|-----|
| INTRODUCTION                | 529 |
| QUALITY OF RICE             | 530 |
| MILLING OF RICE             | 531 |
| Small-scale Milling         | 533 |
| Modern Conventional Milling | 534 |
| Abrasive Milling of Rice    | 540 |
| Lye-peeling                 | 541 |
| Turbo-milling               | 541 |
| Extractive Milling          | 542 |
| Rice Flour                  | 543 |
| FURTHER PROCESSING OF RICE  | 543 |
| Boiling and Steaming        | 544 |
| Parboiling                  | 545 |
| Quick-cooking Rice          | 550 |
| Shelf-stable Cooked Rice    | 552 |
| Rice Cakes                  | 557 |
| Rice Milk                   | 558 |
| ENRICHMENT                  | 559 |
| Vitamins and Minerals       | 559 |
| Amino Acids                 | 561 |
| USES FOR BY-PRODUCTS        | 561 |
| BIBLIOGRAPHY                | 563 |

### CHAPTER SEVENTEEN—MALTING

|   |     |
|---|-----|
| INTRODUCTION                                  | 565 |
| WORLD PRODUCTION AND TRADING PATTERNS         | 565 |
| BARLEY  | 567 |
| Preliminary Evaluations of Barley for Malting | 568 |
| Tests for Malting Quality                     | 570 |
| COMMERCIAL PRODUCTION OF MALT                 | 572 |
| Cleaning and Grading                          | 572 |
| Steeping                                      | 574 |
| Germination                                   | 577 |
| Kilning                                       | 583 |
| Costs   | 585 |
| Other Methods and Equipment                   | 585 |
| Physical and Chemical Changes During Malting  | 589 |
| Different Types of Malt                       | 591 |
| Measurements of Modification                  | 591 |
| Recent Developments                           | 594 |
| SYRUPS AND OTHER FOOD INGREDIENTS             | 595 |
| Preparation of Malt Syrups                    | 596 |
| Malt as a Source of Amylases                  | 596 |

## Contents

|                                       |            |
|---------------------------------------|------------|
| Nondiastatic Malt                     | 597        |
| Function of Malt in Fermenting Doughs | 598        |
| Other Considerations                  | 598        |
| <b>BIBLIOGRAPHY</b>                   | <b>599</b> |

### **CHAPTER EIGHTEEN—BREWING AND DISTILLING**

|  |            |
|--|------------|
| <b>INTRODUCTION</b>                            | <b>601</b> |
| <b>PRODUCTION AND TRADE</b>                    | <b>602</b> |
| <b>THE BASICS OF BREWING</b>                   | <b>602</b> |
| <b>RAW MATERIALS</b>                           | <b>605</b> |
| Barley   | 605        |
| Adjuncts                                       | 607        |
| Hops   | 608        |
| Water  | 611        |
| Yeast  | 613        |
| Additives                                      | 613        |
| <b>MASHING</b>                                 | <b>614</b> |
| Control of pH                                  | 614        |
| Temperature Control                            | 615        |
| Protein Reactions                              | 616        |
| Examples of Mashing Procedures                 | 617        |
| <b>PROCESSING THE WORT</b>                     | <b>619</b> |
| Filtration                                     | 619        |
| Boiling  | 620        |
| Cooling  | 622        |
| Composition of Wort                            | 623        |
| <b>FERMENTATION</b>                            | <b>624</b> |
| <b>STORAGE</b>                                 | <b>627</b> |
| <b>A TYPICAL FORMULA</b>                       | <b>629</b> |
| <b>DETERIORATION PROCESSES IN BEER</b>         | <b>630</b> |
| <b>ANALYTICAL CONTROLS IN BREWING</b>          | <b>633</b> |
| <b>MODIFICATIONS IN PRODUCTS AND PROCESSES</b> | <b>636</b> |
| Variant Products                               | 636        |
| Variant Processes                              | 637        |
| Recent Improvements                            | 639        |
| <b>DISTILLED PRODUCTS</b>                      | <b>641</b> |
| <b>BIBLIOGRAPHY</b>                            | <b>642</b> |

### **CHAPTER NINETEEN—BREAKFAST CEREALS**

|  |            |
|--|------------|
| <b>INTRODUCTION</b>                    | <b>645</b> |
| History of the Industry                | 645        |
| Present Status                         | 646        |
| <b>PROCESSING OF HOT-SERVE CEREALS</b> | <b>647</b> |
| Wheat Cereals                          | 647        |

## CHEMISTRY AND TECHNOLOGY OF CEREALS

|  |     |
|--|-----|
| Corn Cereals                                     | 648 |
| Oat Cereals                                      | 646 |
| Other Grains as Hot Cereals                      | 653 |
| Pre-cooked Hot Cereals                           | 653 |
| <b>PROCESSING READY-TO-EAT BREAKFAST CEREALS</b> | 654 |
| Flakes   | 654 |
| Shreds   | 663 |
| Granules   | 667 |
| Puffed Cereals                                   | 668 |
| Sugar-coated Products                            | 672 |
| Ovens  | 675 |
| <b>BIBLIOGRAPHY</b>                              | 675 |

## **CHAPTER TWENTY—SNACK FOODS**

|   |     |
|---|-----|
| <b>INTRODUCTION</b>                               | 679 |
| <b>POPCORN</b>                                    | 679 |
| Four Types of Popcorn                             | 680 |
| Mechanism of Popping                              | 681 |
| Quality factors                                   | 682 |
| Processing  | 686 |
| <b>FORMULATED PUFFED SNACKS</b>                   | 693 |
| Ingredients                                       | 693 |
| Fats, Oils, Emulsifiers, and Antioxidants         | 696 |
| Sweeteners  | 701 |
| Other Ingredients                                 | 702 |
| <b>FACTORS AFFECTING QUALITY OF PUFFED SNACKS</b> | 702 |
| Puffing Behavior of Starches                      | 702 |
| Effect of Moisture Content                        | 704 |
| Effect of pH                                      | 704 |
| Added Flavors and Colors                          | 705 |
| <b>EXTRUDERS AND EXTRUDING</b>                    | 705 |
| Types of Extruders                                | 705 |
| Example of a Twin-screw Extruder                  | 710 |
| <b>REPRESENTATIVE EXTRUSION PROCESSES</b>         | 712 |
| Manufacturing Corn Chips                          | 712 |
| Snacks That Are Cooked and Formed                 | 714 |
| Half-product Processing                           | 715 |
| Direct or One-stage Puffing                       | 718 |
| Drying  | 721 |
| Extrusion Variables                               | 722 |
| <b>COMPLETE PLANTS</b>                            | 724 |
| <b>OTHER SNACKS</b>                               | 725 |
| Baked Snacks                                      | 725 |
| <b>BIBLIOGRAPHY</b>                               | 727 |

## *Contents*

### **CHAPTER TWENTY-ONE—SPECIAL DIETARY FOODS AND INGREDIENTS**

|                                    |            |
|------------------------------------|------------|
| <b>INTRODUCTION</b>                | <b>731</b> |
| <b>SPECIAL DIETARY FOODS</b>       | <b>731</b> |
| Hot Cereals for Small Children     | 731        |
| Quality Control                    | 733        |
| Junior Cereals                     | 734        |
| <b>BEVERAGES</b>                   | <b>735</b> |
| <b>CEREAL-DERIVED SUPPLEMENTS</b>  | <b>737</b> |
| Determining Fiber Content of Foods | 737        |
| Enhancing Fiber Consumption        | 740        |
| <b>BIBLIOGRAPHY</b>                | <b>741</b> |
| <b>INDEX</b>                       | <b>743</b> |