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Bread-making quality of wheat A century of breeding in Europe

By Bob Belderok

Springer. Paperback. Book Condition: New. Paperback. 416 pages. Dimensions: 9.2in. x 6.1in. x 1.0in. Wheat is the world's most important agricultural commodity. In Europe, where wheat is the main staple, bread wheat (*Triticum aestivum*) covers the majority of land on which wheat is cropped. Wheat breeders and technologists have contributed greatly to the continued success of bread wheat and its products. The bread-making quality of a wheat variety can be described in relation to the processing its kernels must undergo to make a good bread. Bread wheat kernels must be suitable for proper milling into a flour that can produce a dough capable of becoming fine bread. The type of bread varies depending on local bread-making practices. Part I of this book contains a study of the anatomy and chemical composition of wheat kernels, and of the fundamental difference between soft and hard kernelled varieties. It relates these characteristics to the processes of milling, dough-making and manufacturing of bread, and to biscuit and pasta making. The genetic basis for these characteristics is illustrated, and assay methods for characterizing wheat varieties - ranging from Saunders chewing test to the most recent developments in glutenin and gliadin research - are evaluated. Part II...



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