

Handbook Of Cereal Science And Technology Second Edition Revised And Expanded Food Science And Technology

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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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