21 Chinese Steamed Bread M Hlenchemie

Cereals, pulses, roots, and tubers are major food sources worldwide and make a substantial contribution to the intake of carbohydrates, protein, and fiber, as well as vitamin E and B. The Handbook of Cereals, Pulses, Roots, and Tubers: Functionality, Health Benefits, and Applications provides information about commercial cereals, pulses, and their nutritional profile, as well as health benefits and their food and non-food applications. Split into four sections, this handbook covers all the recent research about the related crops and outlines matters needing further research in the field of agriculture sciences. Both qualitative and quantitative analysis of nutrients and bio-actives, and their beneficial effects on human health, are highlighted in this book. The conclusions drawn and future perspectives proposed in each chapter will also help researchers to take more focused approaches. FEATURES Covers the full spectrum of cereals, pulses, roots, and tubers grain production, processing, and their use for foods, feeds, fuels, and industrial materials, and other uses Contains the latest information from grain science professionals and food technologists alike Provides comprehensive knowledge on the nutritional and non-nutritional aspects of cereals, pulses, and tubers Discusses the latest development in modification of native starch Provides information in enhancing shelf life and its utilization in phytochemical rich product development The result of various well-versed researchers across the globe sharing their knowledge and experience, this handbook will be a valuable resource for students, researchers, and industrial practioners who wish to enhance their knowledge and insights on cereals, pulses, roots, and tubers.

Fermented food can be produced with inexpensive ingredients and simple techniques and makes a significant contribution to the human diet, especially in rural households and village communities worldwide. Progress in the biological and microbiological sciences involved in the manufacture of these foods has led to commercialization and heightened interest among scientists and food processors. Handbook of Plant-Based Fermented Food and Beverage Technology, Second Edition is an up-to-date reference exploring the history, microorganisms, quality assurance, and manufacture of fermented food products derived from plant sources. The book begins by describing fermented food flavors, manufacturing, and biopreservation. It then supplies a detailed exploration of a range of topics, including: Soy beverages and sauce, soymilk, and tofu Fruits and fruit products, including wine, capers, apple cider and juice, mangos, olive fruit, and noni fruits Vegetables and vegetable products, including red beet juice, eggplant, olives, pickles, sauerkraut, and jalapeño peppers Cereals and cereal products, including fermented bread, sourdough bread, rice noodles, boza, Chinese steamed buns, whiskey, and beer Specialty products such as balsamic vinegar, palm wine, cachaça, brick tea, shalgam, coconut milk and oil, coffee, and probiotic nondairy beverages Ingredients such as proteolytic bacteria, enzymes, and probiotics Fermented food products play a critical role in cultural identity, local economy, and gastronomical delight. With contributions from over 60 experts from more than 20 countries, the book is an essential reference distilling the most critical information on this food sector.

Whole grains play an important role in healthy diets, due to their potential role in minimizing the risk factors for several diseases. Thus the need for a comprehensive work that addresses all aspects of whole grain technology including processing, product development and nutrition values. This book covers the technological, nutritional and product development aspects of all whole grains including wheat, rice, barley, rye, sorghum, millet, maize, and oats among others. The book will review and summarize current knowledge in whole grains with the intent of being helpful to the food industry in the development of high-quality whole grain products. Key Features: Covers the technology for whole grain processing Promotes the utilization of whole grain products Provides the information about the nutritional components of whole grains Explores the health benefits of whole grains Presents the latest trends and safety concerns of whole grains The chapters include amaranth, barley, brown rice, buckwheat, maize, millets, oats, quinoa, rye, sorghum, and wheat. In addition, current trends in processing technology and product development for whole grains are explained in detail in a separate chapter. The last chapter deals with the food safety management of whole grains. Contributions from global experts in this field make this book a key reference material for all aspects of whole grains. This book is suitable for students, scientists, and professionals in food science, food engineering, food technology, food processing, product development, food marketing, nutrition and other health sciences.

Tea is one of the most widely consumed beverages worldwide, and tea extract has been used in a variety of food products including beverages, bread, cakes, ice-cream, wine, biscuits, dehydrated fruits, and various meat and dairy products. In recent years, there is growing consumer interest in the tea extract supplemented products. Tea as a Food Ingredient: Properties, Processing, and Health Aspects provides extensive scientific information on the properties of tea foods, chemical properties, formulations, and tea as ingredient to develop new health foods. It describes tea food production, chemical and physical properties, sensory quality, processing technology, and health benefits. Early chapters present information relating to scientific studies on the health benefits of tea, and the latter chapters focus on introducing tea products into foods, which is the major focus of the entire book. Key Features: Covers broad areas such as chemical properties, bioactive components, and health benefits of tea-based foods Focuses on chemical properties of tea foods, processing technologies, functional food products, and health benefits Explains how the addition of tea extract changes the properties of food and consumer sensory perception This book presents current and sound scientific knowledge on the nutritional value and health benefit of the different tea-based food products, and will be beneficial for food science professionals as well as anyone with an interest in tea as a food ingredient and the benefits it can provide.

Handbook of Cereals, Pulses, Roots, and Tubers

Determination of Target Xenobiotics and Unknown Compound Residues in Food, Environmental, and Biological Samples

Processing, Product Development, and Nutritional Aspects

Genetic Analyses of Wheat and Molecular Marker-Assisted Breeding, Volume 1

The Wooden Spoon Bread Book

Momofuku

This volume constitutes the revised selected papers of the 15th International Conference on Bio-inspired Computing: Theories and Applications, BIC-TA 2020, held in Qingdao, China, in October 2020. The 43 full papers presented in both volumes were selected from 109 submissions. The papers are organized according to the topical headings: evolutionary computation and swarm intelligence; neural networks and machine learning; DNA computing and membrane computing.

Steamed Breads: Ingredients, Processing, and Quality provides an overview of all aspects of steamed bread and steamed bun technology. A valuable resource for those interested in the practical, technical, scientific, and historical aspects of the subject. Topics that are covered include classification of the different types of steamed bread, flour quality requirements, ingredients, traditional and modern production methods, bread faults and solutions, storage, food safety, nutrition, and future trends. Steamed bread and filled steamed buns or mantou are the staple food in the wheat growing areas of China. Around 50% of all flour consumed in China is used to produce steamed breads. They have recently spread to other Asian countries and are now eaten around the world. The current state of relevant research knowledge about steamed bread in Asia and throughout the world is described. The first comprehensive reference on the topic, Steamed Breads provides a complete overview of this important wheat-based Asian food of value to cereal scientists and researchers, wheat marketers and breeders, and Asian food and steamed bread manufacturers. Provides the first comprehensive reference on steamed breads and steamed buns Features input from authors who are leading experts in steamed bread technology and pioneers in steamed bread research Contains important information on the ingredients, processing, and quality of this staple food of China, which is gaining popularity around the world Includes classification of the different types of steamed bread, flour quality requirements, ingredients, traditional and modern production methods, bread faults and solutions, storage, food safety, nutrition, and future trends

Steamed BreadsIngredients, Processing and QualityWoodhead Publishing

In the seventh round of the Yakitate!! 25 baking competition, an old rival of Kawachi's comes back to challenge him again. After his first defeat, the bitter loser abandoned his family to live in the forest with wild pigs--which could very well give him an edge in the latest competition. Can the Pantasia team trust that Kawachi's ham-handedness won't ruin their chances of taking home the bacon? Meanwhile, sweet, syrupy danger awaits, as a Dutch cook with a thing for flapjacks prepares to beat Pantasia with pancakes! -- VIZ Media

Modern Asian Baking at Home

Essential Sweet and Savory Recipes for Milk Bread, Mooncakes, Mochi, and More; Inspired by the Subtle Asian Baking Community

Handbook on Sourdough Biotechnology

New York Magazine

Tea as a Food Ingredient

Palmer's Index to the Times Newspaper

Learn to identify, modify, and manipulate the genes controlling key quality traits in field crops! This informative book provides state-of-the-art information on improving nutritional quality as well as yield volume in field crops such as wheat, maize, rice, barley, oats, lentils, pigeon peas, soybeans, cool season legumes, and crops whose seeds are used to make oils. With contributions from leading authorities in the field, this book will bring you up to date on the uses of agronomic management, conventional plant breeding, and modern biotechnologies in improving the quality of important food, feed, and fiber products. Quality Improvement in Field Crops examines: factors that impact the end-use quality of wheat and ways to improve wheat's quality for milling and baking agronomic practices that impact the quality of maize ways to improve the nutritional value of rice and legumes techniques for using molecular markers to improve the quality of lentil crops breeding methods that can improve the quality of the oils derived from oilseed crops protein quality/sulfur metabolism in soybeans and much more! This book is dedicated to the World Food Laureate (the equivalent of the Nobel Prize for food scientists), Dr. G. S. Khush--the father of the Green Revolution in rice farming--in recognition of his tremendous contributions to global food and nutritional security for the world?s population.

Provides recipes for bread, rolls, biscuits, muffins, pancakes, waffles, doughnuts, coffee cakes, bread sticks, crackers, and bread crumbs

Covers the period from 1790 to 1905 in The Times of London.

Is there anything more satisfying than a well-made Asian dumpling? Wrapped, rolled, or filled; steamed, fried, or baked–asian dumplings are also surprisingly easy to prepare and enjoy at home, as Andrea Nguyen demonstrates with more than 75 recipes. Nguyen is a celebrated food writer and teacher with a unique ability to interpret authentic Asian cooking styles for a Western audience. Her crystal-clear recipes for Asia's most popular savory and sweet parcels, pockets, packages, and pastries range from Lumpia (the addictive fried spring rolls from the Philippines) to Shanghai Soup Dumplings (delicate thin-skinned dumplings filled with hot broth and succulent pork) to Gulab Jamun (India's rich, syrupy sweets). Organized according to type (wheat pastas, skins, buns, and pastries; translucent wheat and tapioca preparations; rice dumplings; legumes and tubers; sweet dumplings), Asian Dumplings covers Eastern, Southeastern, and Southern Asia, with recipes from China, Japan, Korea, Nepal, Tibet, India, Thailand, Vietnam, Singapore, Malaysia, Indonesia, and the Philippines. Throughout, Nguyen shares the best techniques for shaping, filling, cooking, and serving each kind of dumpling. Plus she makes it easy to incorporate dumplings into your life by giving a thorough introduction to essential equipment and ingredients and offering make-ahead and storage guidance with time-saving shortcuts that still yield delectable results, and tips on planning a dumpling dinner party.

Advances in Materials Science and Engineering

15th International Conference, BIC-TA 2020, Qingdao, China, October 23-25, 2020, Revised Selected Papers

Carbohydrate Polyesters as Fat Substitutes

Fate of Free, "Masked" and Conjugated/Modified forms of Mycotoxins

Technological Advancements

Properties, Recovery and Applications

To ensure food quality and safety food, professionals need a knowledge of food composition and characteristics. The analysis of food product is required for quality management throughout the developmental process including the raw materials and ingredients, but food analysis adds processing cost for food industry and consumes time for government agencies. Advances in Noninvasive Food Analysis explores the potential and recent advances in non-invasive food analysis techniques used to ensure food quality and safety. Such cost-reducing and time-saving non-destructive food analysis techniques covered include, Infrared, Raman Spectroscopy, and Nuclear Magnetic Resonance. The book also covers data processing and modelling. Features: Covers the advent of non-invasive, non-destructive methods of food analysis Presents such techniques as near and mid infrared, Raman Spectroscopy, and Nuclear Magnetic Resonance Describes the growing role of nanotechnology in non-invasive food analysis Includes image analysis and data processing and modelling required to sort out the data The prime for this book are food professionals working in industry, control authorities and research organizations that ensure food quality and safety as well as libraries of universities with substantial food science programs, food companies and food producers with research and development departments. Also available in the Contemporary Food Engineering series: Advances in Food Bioproducts, Fermentation Engineering and Bioprocessing Technologies , edited by Monica Lizeth Chavez Gonzalez, Nagamani Balagurusamy, Christobal N. Aguilar (ISBN 9781138544222) Advances in Vinegar Production, edited by Argyro Bekatorou (ISBN 9780815365990) Innovative Technologies in Seafood Processing, edited by Yesim Ozogul (ISBN 9780815366447)

Natural Bioactive Compounds: Technological Advancements deals with the latest breakthroughs in the field of screening, characterization and novel applications of natural bioactive compounds from diverse group of organisms ranging from bacteria, viruses, cyanobacteria, algae, fungi, bryophytes, higher plants, sponges, corals and fishes. Written by some of the most reputed scientists in the field, this book introduces the reader to strategies and methods in the search for bioactive natural products. It is an essential read for researchers and students interested in bioactive natural products, their biological and pharmacological properties, their possible use as chemopreventive or chemotherapeutic agents, and other future potential applications. Explores natural sources of bioactive compounds, including cyanobacteria, bacteria, viruses, fungi and higher plants Discusses the potential applications of biological products, such as their use in medicine (antibiotics, cancer research, immunology), as food additives, supplements and technological substances Analyzes the contributions of emerging or developing technologies for the study of bioactive natural compounds (characterization and purification)

This book introduces readers to volatile compounds of staple foods, while also systematically highlighting the processing technologies of potato staple foods, which will be of great importance in promoting the virtuous circle and structural upgrading of Potato consumption patterns are gradually changing from fresh to processed formulations, (e.g. mashed potatoes, potato chips, etc.) as a result of fast food habits adopted from developed countries. If the potato can be used to make staple foods, it will not only provide energy, but also nutrition. Though the book is primarily intended for researchers and students in the field of food technology, it will also be of interest to commercial research staff in food technology.

New York magazine was born in 1968 after a run as an insert of the New York Herald Tribune and quickly made a place for itself as the trusted resource for readers across the country. With award-winning writing and photography covering everything from politics and food to theater and fashion, the magazine's consistent mission has been to reflect back to its audience the energy and excitement of the city itself, while celebrating New York as both a place and an idea.

Gluten-Free Ancient Grains

Bread and Its Fortification

Yakitate!! Japan

Reader's Digest Crafts & Hobbies

Mantoulicious: Creative & Yummy Chinese Steamed Buns

Genetics Map and QTL Mapping

This is the first book to explore the science underlying the Jerusalem artichoke, which is also known as Helianthus tuberosus L. and it is attracting increasing interest among food scientists and professionals worldwide. Due to a wide perspective for the production of inulin due to its high economic and ecological importance, the development of technologies for isolating and processing tuberous sunflower raw materials using environmentally friendly technologies (green chemistry and white biotechnology) and the global production of inulin shows an increasing tendency. Here we focus on the latest technological achievements related to the use of inulin in the food processing. In this book, readers will find full explanation of the conceptual aspects and the latest research results on a wide range of topics, including the relevant characteristics and applications from various fields. Written by leading scientists in the field, the book will be a valuable resource for students and researchers in the fields of food chemistry, nutritional science, physiology, and bioengineers, as well as for professionals in the food industry.

Inspired by the global "Subtle Asian" community, Modern Asian Baking at Home features exciting, contemporary Asian-inspired ingredients and techniques bakers of all levels will want to add to their repertoires.

The book mainly describes the QTL mappings and efficacy analyses that are associated with wheat productivity, quality, physiology and various stress resistances and provides summaries of results from studies conducted both at home and abroad. It presents comparable data and analyses, helping readers to arrive at a more comprehensive understanding of the latest development in this field. The book provides a wealth of novel information, broad range of applications and in-depth findings on crop genetics and molecular breeding, making it valuable not only for plant breeders but also for academic faculties, senior researchers and advanced graduate students who are involved in plant breeding and genetics. Dr. Jichun Tian is a professor at the Department of Agronomy, Shandong Agricultural University, Tai'an, China.

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

Feed Additives

Properties, Processing, and Health Aspects

Natural Bioactive Compounds

A Cookbook

Helianthus Tuberosus

Asian Dumplings

Trends in Wheat and Bread Making provides a comprehensive look at the state-of-the-art in bread making from ingredient to shelf-life, with a focus on the impact of processing on the nutritional value and consumer acceptability of this global staple. The book also includes chapters on new breads and bakery products fortified with plant-processing-by-products and/or natural antioxidants, and explores efforts to improve biotechnological processes and fermentation for bread making. It is an excellent resource for researchers, industry professionals and enterprises hoping to produce enhanced bread products through processing-related nutritional and quality improvements. Addresses gluten free products, organic farming and production techniques, enzymatic and biotechnological techniques, fortification of breads with plant by-products, and phenol-rich substrates Fills the gap in current resources, focusing on the application of new technologies for processing practices Provides a guide to industrial and commercialized applications of innovative breadmaking

Today, bread supplies over half of the caloric intake of the world's population including a high proportion of the intake of Vitamins B and E. Bread therefore is a major food of the world. Bread was the main stables of the ancient Egyptian diet. Around 7,000 BC humans (probably Egyptians) somehow learned to grind grains in water and heat the mix on hot stoves to make unleavened bread. The art of bread making goes back to very early stages of different historical eras. Bread is an important part of the human diet, but for many people, it is much more than just providing macro- and micro-nutrients. Bread with their different types is influenced mainly by the nature of substrate and microorganisms involved in the fermentation. The components of bread depend on the type of bread and on practice and regulations operating in a country. They include basic components and other components (fortifying or enriching ingredients, emulsifiers, anti-fungal agents, anti-oxidants, enzymes and favoring agents, etc.). Bread and its Fortification for Nutrition and Health Benefits provides updated information in the area of bread and its fortification for health benefits. It serves as a useful reference book with recent advances in the areas of fermentation technology, bread microbiology, bread biotechnology, and bread biochemistry, which is related strongly to human health.

An introduction to over forty crafts, with easy-to-understand instructions providing novices with professional help in creating inventive objects

Gluten-Free Ancient Grains: Cereals, Pseudocereals and Legumes covers grains that are not related to wheat. This includes sorghum, the major millets - pearl, foxtail, proso and finger millet, as well as teff, the major pseudocereals - quinoa, amaranth and buckwheat, and emerging legume grains - lupin, cowpea, Bambara groundnut and marama beans. These are all characterized as gluten-free grains. The book provides key information on the sustainable production of these grains. Ancient grains are characterized by their ability to produce a crop under harsh environmental conditions where the major cereals are not-sustainable or even fail. In order to meet growing food demand, and with water resources becoming scarce, this is a highly valuable quality. Chapters review the major grains, analyzing their production and manufacture processes and detailing their impact on long-term good health. Of interest to many people and organizations in the food production chain, this book will be of significant value to agricultural scientists, food company innovation and R&D managers, academic and food company nutritionists and dietitians and governmental and non-governmental health ministries and research institutes. Provides a comprehensive overview of non-wheat grains Reviews the manufacture and sustainable production of these grains, detailing their abilities to grow in harsh conditions Analyzes the nutritional value of ancient grains and their health-promoting qualities

Potato Staple Food Processing Technology

The Annual Index to The Times

The Official index to the Times

Enzymes in Food and Beverage Processing

Trends in Wheat and Bread Making

"Providing up-to-date information on potential fat substitutes, including protein-based, carbohydrate-based, and lipid-based substitutes, this unique reference/text focuses on the benefits of carbohydrate polyesters and the various methods available for their production, isolation, analysis, and purification highlighting regulatory aspects, potential applications, and the applicable patent literature."

In the last few decades, many efforts have been made to exploit sourdough's potential for making baked goods. Through the biotechnology of this traditional baking method, many sensory, rheological, nutritional, and shelf-life properties have been discovered and/or rediscovered. Bakery industries are greatly attracted by the potentials that sourdough presents, and new industrial protocols are being developed. To the best of our knowledge, there has been no single book dedicated to sourdough biotechnology, and which clearly demonstrate its potential. This book aims at defining and highlighting the microbiological, technological, nutritional, and chemical aspects of sourdough biotechnology. The book will be the first reference guide on this topic for the worldwide scientific, teaching and students communities, also opening a way of communication and transferring the main results to a more productive industrial application.

With 200,000+ copies in print, this New York Times bestseller shares the story and the recipes behind the chef and cuisine that changed the modern-day culinary landscape. Never before has there been a phenomenon like Momofuku. A once-unrecognizable word, it's now synonymous with the award-winning restaurants of the same name in New York City (Momofuku Noodle Bar, Ssäm Bar, Ko, Má Pêche, Fuku, Nishi, and Milk Bar), Toronto, and Sydney. Chef David Chang single-handedly revolutionized cooking in America and beyond with his use of bold Asian flavors and impeccable ingredients, his mastery of the humble ramen noodle, and his thorough devotion to pork. Chang relays with candor the tale of his unwitting rise to superstardom, which, though wracked with mishaps, happened at light speed. And the dishes shared in this book are coveted by all who've dined—or yearned to—at any Momofuku location (yes, the pork buns are here). This is a must-read for anyone who truly enjoys food.

Xenobiotics are chemical compounds foreign to a given biological system. In animals and humans, xenobiotics include drugs, drug metabolites, and environmental pollutants. In the environment, xenobiotics include synthetic pesticides, herbicides, and industrial pollutants. Many techniques are used in xenobiotics residue analysis; the method selected depends on the complexity of the sample, the nature of the matrix/analytes, and the analytical techniques available. This reference will help the analyst develop effective and validated analytical strategies for the analysis of hundreds of different xenobiotics on hundreds of different sample types, quickly, accurately and at acceptable cost.

Extremophilic Fungi

The Secrets of Successful Baking

Ecology, Physiology and Applications

Flour and Breads and Their Fortification in Health and Disease Prevention

Mastering Gyoza, Spring Rolls, Samosas, and More [A Cookbook]

Proceedings of the 7th Annual International Workshop on Materials Science and Engineering, (IWMSE 2021), Changsha, Hunan, China, 21-23 May 2021

Dietary Fiber: Properties, Recovery and Applications explores the properties and health effects of dietary fiber, along with new trends in recovery procedures and applications. The book covers the most trending topics of dietary fiber applications, emphasizing polyphenol properties, bioavailability and metabolomics, target sources, recovery and emerging technologies, technological aspects, stability during processing, and applications in the food, beverage and nutraceutical sectors. Written by a team of experts in the field of dietary fiber, this book is ideal for chemists, food scientists, technologists, new product developers and academics. Thoroughly explores dietary fiber properties and health effects in light of new trends in recovery procedures and applications Covers issues in three critical dimensions: properties, recovery and applications Focuses on applications in food additives, as well as recovery from plant processing by-products

Biotechnology, particularly eco-friendly enzyme technologies, has immense potential for the augmentation of diverse food products utilizing vast biodiversity, resolving environmental problems owing to waste disposal from food and beverage industries. In addition to introducing the basic concepts and fundamental principles of enzymes, Enzymes in Foo

This volume contains the selected papers resulting from the 7th Annual International Workshop on Materials Science and Engineering, and is focusing on the following six aspects: 1. Various Materials Properties, Processing, and Manufactures; 2. Multifunctional Materials Properties, Processing, and Manufactures; 3. Nanomaterials and Biomaterials; 4. Civil Materials and Sustainable Environment; 5. Electrochemical Valuation, Fracture Resistance, and Assessment; 6. Designs Related to Materials Science and Engineering. This proceeding presents and discusses key concepts and analyzes the state-of-the-art of the field. IWMSE 2021 is an academic conference in a series held once per year. The conference not only provides insights on materials science and engineering, but also affords conduit for future research in these fields. It provides opportunities for the delegates to exchange new ideas and application experiences, to establish business or research relations and to find global partners for future collaboration.

Agriculture depends on improved cultivars, and cultivars are developed through proper plant breeding. Unfortunately, applied plant breeding programs that are focused on cereal commodity crops are under serious erosion because of lack of funding. This loss of public support affects breeding continuity, objectivity, and, perhaps equally important, the training of future plant breeders and the utilization and improvement of plant genetic resources currently available. Breeding programs should focus not only on short-term research goals but also on long-term genetic improvement of germplasm. The research products of breeding programs are important not only for food security but also for commodity-oriented public and private programs, especially in the fringes of crop production. Breeding strategies used for long-term selection are often neglected but the reality is that long-term research is needed for the success of short-term products. An excellent example is that genetically broad-based public germplasm has significantly been utilized and recycled by industry, producing billions of dollars for industry and farmers before intellectual property rights were available. Successful examples of breeding continuity have served the sustainable cereal crop production that we currently have. The fact that farmers rely on public and private breeding institutions for solving long-term challenges should influence policy makers to reverse this trend of reduced funding. Joint cooperation between industry and public institutions would be a good example to follow. The objective of this volume is to increase the utilization of useful genetic resources and increase awareness of the relative value and impact of plant breeding and biotechnology. That should lead to a more sustainable crop production and ultimately food security. Applied plant breeding will continue to be the foundation to which molecular markers are applied. Focusing useful molecular techniques on the right traits will build a strong linkage between genomics and plant breeding and lead to new and better cultivars. Therefore, more than ever there is a need for better communication and cooperation among scientists in the plant breeding and biotechnology areas. We have an opportunity to greatly enhance agricultural production by applying the results of this research to meet the growing demands for food security and environmental conservation. Ensuring strong applied plant breeding programs with successful application of molecular markers will be essential in ensuring such sustainable use of plant genetic resources.

Nutrition and Health Benefits

South African Journal of Plant and Soil

Jerusalem Artichoke Food Science and Technology

Cereals, Pseudocereals, and Legumes: Sustainable, Nutritious, and Health-Promoting Foods for the 21st Century

Functionality, Health Benefits, and Applications

Aromatic Plants and Herbs in Animal Nutrition and Health

Feed Additives: Aromatic Plants and Herbs in Animal Nutrition and Health explores the use of aromatic plants and their extracts, including essential oils in animal nutrition. It provides details about the development of bacteria resistance to antibiotics. All chapters provide a holistic approach on how aromatic plants can provide an efficient solution to animal health, also covering the main categories of animals, including poultry, pigs, ruminants and aquaculture. This book represents an up-to-date review of the existing knowledge on aromatic plants, both in vitro and in vivo and the basis for future research. Covers different categories of animals and novel feed trends with functional properties Examines a variety of natural sources based on plant functional substances to promote antioxidant, antimicrobial, antiviral, anti-inflammatory properties and digestive stimulations Explores the chemistry and mechanism of action of plant extracts in animal nutrition Includes sustainable solutions for the use of natural additives as growth promoters

Whether plain or with filling, Chinese steamed buns are typically just round. But with some modelling techniques and creativity, along with a palette of colours, Chinese steamed bun instructor, Xue Ren, shows how you can transform the humble steamed bun into the stuff of dreams. With a carefully curated collection of designs to cater to every skill level, complete with fully illustrated step-by-step recipes and a bonus section on fillings, this book will guide you to make these enchantingly adorable steamed buns that taste as good as they look. Create your own centrepiece for your next meal or party with Mantoulicious: Creative & Yummy Chinese Steamed Buns.

International trade is highly affected by mycotoxin contaminations, which result in an annual 5% to 10% loss of global crop production. In the last decade, the mycotoxin scenario has been complicated by the progressive understanding—alongside emerging mycotoxins—of the parallel presence of modified (masked and conjugated) forms, in addition to the previously free known ones. The present Toxins Special Issue presents original research papers and reviews that deal with the fates of all these forms of mycotoxins with respect to aspects that cover traditional and industrial food processing, yearly grain campaign peculiar conditions and management, novel analytical solutions, consumer exposure, and biomarker-assessment directions. It gives a taste of an exciting scientific field that has several implications for our daily life because (i) it covers our diet practically and from every point of view, (ii) it intersects with our culinary uses and customs, but also industrial production processes, and (iii) it involves a careful evaluation of costs and benefits and a constant and continuous improvement of mycotoxin mitigation strategies.

Ingredients, Processing and Quality

Dietary Fiber

Advances in Noninvasive Food Analysis

Cereals

Palmer's Index to "The Times" Newspaper

Whole Grains