

CONTENT

	Page
1. Wheat in Perspective	1
2. Breeding and Genetics	8
3. Production	31
4. Harvest, Handling , and Storage	52
5. Marketing	72
6. Quality	93
7. Kernal Structure and Composition	108
8. Proteins : Composition, Structure, and Function	119
9. Carbohydrate Composition of Wheat	146
10. Flour milling	186
11. Baking Industry	199
12. Macaroni Products	333
13. Wet Processing of Wheat Flour	355
14. Enrichment of Wheat food Products	366
15. Feed uses of Wheat and Its Products	384
16. Industrial Uses of Wheat and Flour	398
17. Distribution and Utilization of U.S.	412
18. U.S. Wheat Products in World Feeding Feeding Programs	464
Appendix	484
Index	493