

CONTENTS

1. Moisture-Its Significance, Behavior, and Measurement.	1
2. Biochemical, Functional, and Nutritive Changes During Storage.	56
3. Sampling, Inspection, and Grading of Grain.	115
4. Microflora.	158
5. Insects.	194
6. Chemical Control of Stored-Grain Insects and Associated Micro-and Macro-Organisms.	232
7. Rodents.	292
8. Whole Grain Storage.	333
9. Bulk Storage of Flour.	361
10. Airtight Storage.	383
11. Chilling.	420
12. Aeration.	454
13. Grain Drying.	481
14. Packaging of Cereal Products.	509