

CONTENTS

I. COMPOSITION OF WHEAT AND PRODUCTS OF MILLING	1
II. PRINCIPAL WHEATS OF THE WORLD	39
III. BARLEY	86
IV. RYE, OATS, MAIZE, RICE, SOYA AND POTATO	115
V. FLOUR STRENGTH	150
VI. CONDITIONING AND THE EFFECT OF HEAT ON WHEAT AND FLOUR	166
VII. COMPOSITION OF MILLED PRODUCTS	179
VIII. INFESTATION BY INSECTS AND MITES	198
IX. THE TECHNIQUE AND THE CHEMISTRY OF THE BAKING PROCESS	248
X. BLEACHING AND FLOUR IMPROVERS	301
XI. DOUGH TESTING APPARATUS	321
XII. USES OF WHEAT AND FLOUR FOR SPECIAL PURPOSES	368
XIII. NUTRITIVE VALUE OF CEREALS	395
XIV. CEREAL AND BALANCED RATIONS FOR LIVESTOCK	446
XV. THE MICROBIOLOGY OF CEREALS	511
XVI. MOISTURE IN CEREALS AND CEREAL PRODUCTS	539
XVII. GENERAL ANALYTICAL PROCEDURE FOR CEREALS	554
XVIII. ASSAY OF VITAMINS AND AMINO ACIDS AND MICROBIOLOGICAL EXAMINATION OF CEREALS	661
APPENDIX	688
SUBJECT INDEX	693
INDEX OF AUTHORS' NAMES	722