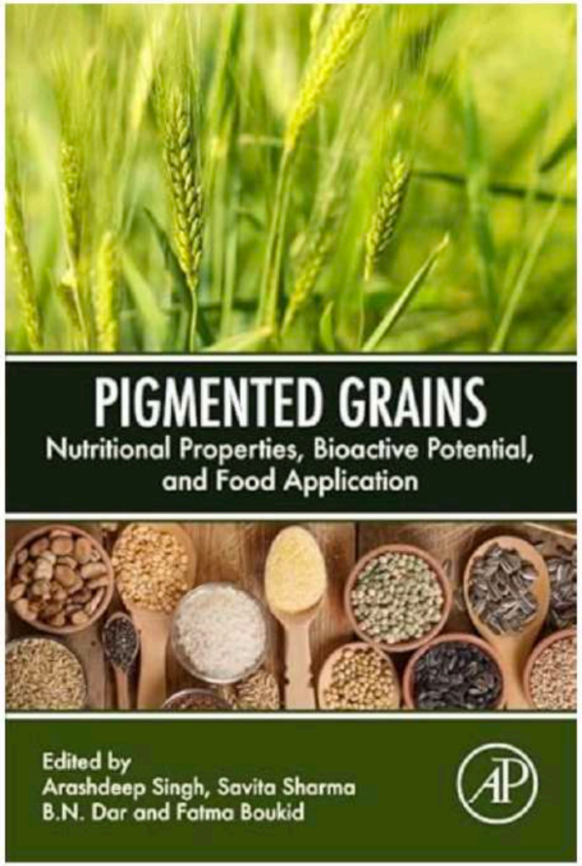

Pigmented Grains: Nutritional Properties, Bioactive Potential, and Food Application Paperback – 17 July 2024

English edition | by Arashdeep Singh (Sous la direction de), Savita Sharma (Sous la direction de), & 2 more

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Pigmented Grains: Nutritional Properties, Bioactive Potential, and Food Application highlights the potential of pigmented grains crops in the human diet and their health benefits due to presences of the rich source of phytochemicals and pigments. Divided into 13 chapters, the book covers the breeding approaches and techniques for producing pigmented grains, the functionality and nutritional properties of wheat, rice, maize, barley, oats and rye, sorghum, millets, and pseudo cereals such as amaranth, quinoa and buckwheat. Others chapters cover the processing of pigmented grains and the effect on their functionality, utilization of pigmented grains and their by-products This is a comprehensive reference written for teachers, scientists, researchers, students, and all others who have interest in pigmented grains their potential nutritional value, utilization in food processing, value addition, and in combating malnutrition and nutritional security.

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Print length	Language	Publisher	Publication date	Dimensions
400 pages	English	Academic Press	17 July 2024	15.88 x 1.91 x 23.5