

Sorghum and Millets

Chemistry, Technology and
Nutritional Attributes

Second Edition

Edited by
John R. N. Taylor and Kwaku G. Duodu



AACC
INTERNATIONAL

ICRISAT
INTERNATIONAL CROPPING RESEARCH
AND TRAINING CENTER FOR SEMI-ARID TROPICS

WP
WORLD PROMOTION
PROGRAM

ISBN: 978-0-12-811527-5

EDITION: 2

PUB DATE: October 2018

LIST PRICE: £185.00 / \$235.00
/ €205.00

FORMAT: Paperback

PAGES: c. 468

TRIM: 8.5w x 10.875h

AUDIENCE: Scientists and
technologists who utilize
sorghum and millets for food,
feed, and industrial materials in
both science and industry. A key
reference for academics,
sorghum growers, and industrial
R&D, including food, feeds, and
bioenergy.

Sorghum and Millets

Chemistry, Technology, and Nutritional Attributes,
Second Edition

Editors: John R. N. Taylor and Kwaku G. Duodu, Institute for
Food, Nutrition, and Well-Being and Department of Consumer
and Food Sciences of the University of Pretoria, South Africa

**Completely revised with a new focus on nutrition and health!
A comprehensive overview of the history, breeding, production, grain
chemistry, nutritional quality, and handling of these unique cereals.**

KEY FEATURES

- Updated version of the go-to title on sorghum and millets with coverage of developments from the last two decades of research
- Brings together leading experts from across the field, led by an unparalleled editorial team
- Published in partnership with AACC International, advancing the science and technology of cereals and grains

DESCRIPTION

Sorghum and Millets: Chemistry, Technology, and Nutritional Attributes, Second Edition, is a completely updated edition of the widely read book published by AACC International. With an internationally recognized editorial team and chapters written by subject-matter experts from around the world, this new edition covers in detail the history, breeding, production, grain chemistry, nutritional quality, and handling of sorghum and millets. Chapters focus on biotechnology, grain structure and chemistry, nutritional and health-promoting attributes, traditional and modern usage in foods and beverages, and industrial and nonfood applications.

This book is a key reference for academics researching all aspects of sorghum and millets, from breeding to usage. It is also essential reading for those in the food industry who are tasked with the development of new products using these phytochemical-rich and gluten-free grains. Given the new focus on nutrition and health, the nutrition community will also find this book valuable.

TABLE OF CONTENTS

1. Taxonomy, History, Distribution and Production – John Taylor
2. Breeding and Agronomy – Medson Chisi and Gary Peterson
3. Application of Plant Breeding and Genomics for Improved Sorghum and Pearl Millet Grain Nutritional Quality – Are Ashok Kumar and co-authors
4. Post-Harvest Technologies – Trust Beta and Victoria Ndolo
5. Grain Structure and Grain Chemical Composition – Sergio Serna-Saldivar and Johanan Espinosa-Ramírez
6. Starch and Protein Chemistry and Functional Properties – Scott Bean and co-authors
7. Food and Beverage Nutritional Attributes – John Taylor and Johanita Kruger
8. Phytochemical Related Health-Promoting Attributes – Kwaku G. Duodu and Joseph Awika
9. Traditional Food and Beverage Products and Technologies – John Taylor and Kwaku G. Duodu
10. Modern Food, Beverage, and Animal Feed Products and Technologies – Sajid Alavi and co-authors
11. Gluten-Free Dough-Based Foods and Technologies – Concha Collar
12. Sorghum as Feed Grain for Animal Production – Kimberly McCuistion and co-authors
13. Industrial and Non-Food Applications – Janet Taylor and co-authors
14. Quality Management Systems – Kwaku G. Duodu and Floyd Dowell

Order online with promo code **FOOD318** for 30% off and free shipping.*
Visit www.elsevier.com for more information and to order your copy today!



9 780128 115275

*Prices are subject to change without notice. All Rights Reserved.