

## GLOSSARY

**Soft grains:** Wheat and Rice are named as soft grains, as on cooking these grains get the property of good sensory attributes like texture, hardness, softness, palatability etc

**Coarse grains :** Sorghum, maize, finger millet, pearl millet etc are named as coarse grains. These grains on consumption , the sensory attributes indicates that they need higher chewing count, palatability will be opposite compared to soft grains.

**Products from wheat:** Different products prepared from wheat like bread flour, cake flour, high amylase flour, refines flour, whole wheat flour etc.

**Byproducts from wheat:** Other than endosperm or caryopsis like bran, germ and gluten, which

**Tempering :** It is a rest period or keeping the material in heap form or in big bags, such that changes may take place in the endosperm of the grain or movement of moisture from centre of the grain to surface by diffusion process, which is a slow process.

**Magnetic separator:** generally the magnetic substances are separated from the grain by a magnet, where the ferrous type substances are removed from the system.

**Sifter:** It is an arrangement for separation of different sized particles in a ground material like wheat flour or chick pea flour

**Whole Wheat flour:** Complete wheat grains are powdered or milled, such that fiber from the bran is also included in the flour. Nutritionally this flour is better than wheat flour i.e maida.

**Wheat flour:** This is refined flour of whole wheat. In this fiber is removed and hence it is short of dietary fiber compared to whole wheat flour. Generally this is used in the preparation of bakery products.

**Enrichment of flour:** During milling no. of nutrients are lost because of heat development as well as sifting of flour. Hence the milled flour of wheat is enriched with vitamins , minerals etc. This is known as enrichment of flour.

**Bleaching of flour:** Sometimes wheat flour is yellow in colour. To remove this colour , some chemicals are added, in order to mask this yellow colour. Generally the chemical used being nitrogen peroxide..

**Ageing of flour:** Generally the wheat flour is good, if it is stored for few months. As the demand for flour either in whole form or in refined form is more, it is artificially aged by addition of some chemicals like potassium bromate. As it has been informed that, this bromate is carcinogenic, another chemical being used i.e potassium iodate