

Summary

Wheat is ground by pounding during ancient times. Now modern mills have come for preparing whole wheat flour, wheat flour, recovering by-products like bran and germ. Gluten is another valuable by-product, but this is generally recovered in Wheat starch industry, as it involves wet processing. Different types of whole wheat flour are familiar, short patent, long patent, medium patent flour. They find use in various applications of baking industry. Even parboiling of wheat is carried out to prepare specialty products like wheat flakes, expanded wheat etc. Even natural enzymic modifications (germination) are carried out to prepare special products like horlicks, weaning foods etc. Wheat flour is enriched by vitamins, minerals specially iron, calcium and phosphorus, as while wheat milling lot of nutrients are lost . In this way we understand the application and use of wheat and its processing.