

GLOSSARY

Aleurone: specialized layer of enzymatically active cells that separates the starchy endosperm in wheat from the bran; botanically part of the endosperm, considered to be part of the bran by millers. Removed in the milling process.

Bran: one of three anatomical parts of the wheat kernel; the outermost kernel layers made up of the outer pericarp and seed coat that are high in cellulose, hemicellulose, and minerals. Removed in the milling process, a major component of the shorts or mill feed.

Cake: an edible, (un)leavened, baked, sweet flour confectionary, often enriched with other minor compounds for appearance, typically round and flat in shape.

Cereals: are the edible seeds (grains) of plants of the grass family (Gramineae). They are cultivated members of the grass family and as such are therefore monocotyledonous angiosperms. The common feature of cereals is the seed or grain, botanically known as caryopsis, in which the seed coat (testa) is fused with the ovary wall.

Endosperm: one of three anatomical parts of the wheat kernel; the largest part of the wheat kernel, composed primarily of starch embedded in a protein matrix.

Germ: one of three anatomical parts of the wheat kernel; the embryo that is located at the base of the grain kernel. High in protein, lipid, ash, and thiamine. Removed in the milling process.

Gliadin: the cohesive protein fraction in wheat that is soluble in 70% alcohol and ranges in molecular size from 30,000 to 70,000 Daltons. In combination with glutenin is a major constituent of gluten. Primarily contributes extensibility and plasticity to the gluten complex.

Gluten: the hydrated viscoelastic wheat protein complex (gliadin + glutenin) formed with mechanical manipulation that is responsible for the bread making properties of wheat.

Glutenin: the cohesive protein fraction in wheat that can be dispersed in alkali or dilute acid; molecular size ranges up to tens of millions of Daltons. In combination with gliadin is a major constituent of gluten.

Hard wheat: wheat in which the starch granules are tightly packed in the protein matrix, and the protein and starch are closely associated; typically high in good quality cohesive proteins, making it suitable for yeast-product production.

HRS: hard red spring (wheat)

HRW: hard red winter (wheat)

HW: hard white (wheat)

Loaf volume: the overall indicator of bread quality, expressed as cubic centimeters per unit weight.

Macaroni: Macaroni is a variety of dry pasta made with durum wheat.

Semolina: A granular flour produced from durum wheat that is the primary raw material for the manufacture of premium quality pasta products.

Spaghetti: long, thin, cylindrical pasta of Italian origin.