



## Summary:

The chapter on the introduction to cereal technology, deals with the types of grains. Here the various types of cereals are described with diagrams and their chemical constituents. The evolution and the areas in which there are grown in the world are listed. Cereals undergo a number of processing stages between harvest and consumption. The post-harvest system are grain for storage, primary processing, involves further treatment of the grain to clean it, remove the husk or reduce the size (whole grains, flakes or flour). Secondary processing of cereals is the utilization of the primary products to produce consumable products.

Dear students in this chapter on Introduction to cereal technology we will try to learn on the different cereals that are grown in the world. The chapter deals with the types of cereals, their origin, and chemical constituents. In this chapter we will learn them under following subheadings:

