



GLOSSARY:

Groats: Oat kernels without hull including germ, endosperm and bran.

Caryopsis: It is the fruit of the cereals in which the ovary wall is united with the seed coat.

Naked barleys: Also called hulless barley, is a form of domesticated barley with an easier to remove hull.

Pericarp: The outermost layer, or skin, of a ripe fruit or ovary.

Oat gum: A natural polysaccharide obtained from oats (β -glucan).

Proanthocyanidins: These are polymers formed by the condensation of flavans. They do not contain sugar residues.

Furfural: A basic raw material in many industrial technologies obtained from fermentation of oats hull

Glumes small dry membranous bract found in inflorescences of Gramineae and Cyperaceae Husks.

Avena sativa: It is the Botanical name of oats.

Coleoptiles: A protective sheath around the plumule in grasses.

Malting: It is a technique of processing grains into malt.

Hexaploid crop: It is crop having six complete sets of chromosomes in a single cell



Lignin: Lignin is a complex chemical compound most commonly derived from wood, and an integral part of the secondary cell walls of plants and some algae.

Beers: **It** is an alcoholic beverage produced by the saccharification of starch and fermentation of the resulting sugar.

Whisky: or whiskey is a type of distilled alcoholic beverage made from fermented grain mash

Saponin: They are a class of chemical compounds, one of many secondary metabolites found in natural sources

Malt vinegar: is made by malting barley, taking the resulting maltose, and then brewing it into an ale

Malt extracts: It is also known as extract of malt. It is a sweet, treacly substance used as a dietary supplement