



Glossary

Shear In engineering, *shear* strength is the strength of a material or component against the type of yield or structural failure where the material or component fails. Or in other words the strength to which the material can resist the pressure applied.

Viscosity : The *viscosity* of a fluid is a measure of its resistance to gradual deformation by shear stress or tensile stress. For liquids, it corresponds to the informal concept of “thickness”; for example, honey has a much higher *viscosity* than water

Gluten: *Gluten* is a family of proteins found in grains like wheat, rye, spelt and barley. The two main proteins in *gluten* are glutenin and gliadin. These two proteins react with each other when mixed with water to form gluten.

Farina: *Farina* is a form of milled wheat most often used to prepare hot cereal for breakfast. The word “*farina*” is Latin, meaning meal or flour.

Bromated flour potassium: *bromate* is typically used to strengthen the dough and to allow higher rising. It is an oxidizing agent, and under the right conditions will be completely used up in the baking bread. But banned in many countries.

Aleurone layer: The *aleurone layer* is the outermost *layer* of the endosperm, followed by the inner starchy endosperm.

Pericarp: a botanical term for the outermost layer of the *pericarp* (or fruit). The epicarp forms the tough outer skin of the fruit, if there is one. The epicarp is sometimes called the exocarp, or, especially in Citrus

Furrow: a long line or hollow that is formed or cut into the surface of something

Fine offal's: *Wheat offal* is a by-product of wheat after obtaining flour for human use. *Wheat offal* is made up of wheat germ, bran. It is nutritiously very rich.



Ergot-infected durum kernels: When a plant is *infected* with *ergot*, *kernels* are replaced by *ergot* bodies or sclerotia. These *ergot* bodies are black or dark purple and hard. Ergot or ergot fungi refers to a group of fungi of the genus *Claviceps*

