Summary

Wheat (*Triticum aestivum, Triticum durum*) is the second most important crop worldwide. The modern methods of milling has improved the utilisation of wheat. A number of food products which can be mass produced at industrial scales are produced from wheat. A number of milling processes are developed starting from stone rollers driven by men, animal wind and water has been in use from ancient times. The basic unit operations involve in the production of maize starch from raw maize are Cleaning, Steeping, Milling, Settling and Decanting, Sieving, Centrifuging, Dewatering, Granulating, Drying and Milling into desirable particle size. The modern roller mills use steel and rubber rollers to produce a number of flours of different mesh size based on the requirements for the production of products. The present day mills are completely automated and the flour size is constant. This has brought in consistency and standardisation of the products. This is important for mass production of various wheat based products at industrial scales. The consistency of the product and its utilisation of the various flours including designing of new variants of the products needs consistent quality. This has led to development of various method for the testing of the products and flours. The tests are accepted world-wide.