



CEREALS: SCIENCE AND PROCESSING TECHNOLOGY SERIES

MAIZE

Nutritional Composition, Processing,
and Industrial Uses

EDITED BY

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Maize

Maize is widely cultivated throughout the world due to its high-yield potential. The economic and nutritional value of maize grains is associated with its starch content, protein, fibre, bioactive compounds, and minerals. Maize is used worldwide for the preparation of health-benefiting, antioxidant-rich, fortified products and dietary supplements.

Maize: Nutritional Composition, Processing, and Industrial Uses explores the status of maize in terms of its production, nutritional composition, biofortification, processing methods, health benefits, maize-based products, and storage. This book also emphasizes the key features of maize grains which make it an ideal crop for industrial use. It covers all aspects of recent research about maize and provides updated information.

Key features:

- Discusses information related to the chemistry of maize components
- Highlights comprehensive information on the physical and milling properties of maize
- Explains the structural, functional, and antioxidant properties of maize flour
- Provides the latest scientific development in the modification of maize starch
- Explores various maize-based food products and their storage
- Examines maize protein, scenarios, and quality improvement through bio-fortification

In-depth information is provided regarding the various health-benefiting nutrient components of maize flour, offering meaningful information for product formulation. This book unfolds the potential of maize grains for industrial use.

Cereals: Science and Processing Technology

Series Editors:

Sneh Punia Bangar and Manoj Kumar

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*Edited by Sukhvinder Singh Purewal, Pinderpal Kaur, Sneh Punia
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Maninder Kaur*

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