

Despatch No. 224
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DEPARTMENT OF FOOD TECHNOLOGY
GURU JAMBHESHWAR UNIVERSITY OF SCIENCE & TECHNOLOGY HISAR

Sub : Books recommendation for PGDBST Program.

The following books are recommended for PGDBST program. These are AACC International Publications, USA.

Sr.No.	Title	Author
1.	Managing Stored Grain to Preserve Quality and Value	Carl R. Reed
2.	International Wheat Quality Conference Proceedings	O.K.Chung and G.L.Lookhart
3.	Principles of breadmaking : Functionality of Raw Materials and Process Steps	Piet Sluimer
4.	Specialty Grains for Food and Feed	Elasayed Abdel-Aal and P and Peter Wood
5.	Chemistry and Technology, Third Edition	Elaine T.Champagne
6.	Wheat Flour Milling, 2 nd Edition	Eliese S.Posner and Arthur N.Hibbs
7.	Recent Advances in Enzymes in Grain Processing	Christophe M.Courtin, Wim S.Veraverbeke, Jan A.Delcour
8.	Wheat Gluten Protein Analysis	Peter R.Shewry and George L.Lookhart
9.	Whole-Grain Foods in Health and Disease	Len Marquart, Joanne L.Slavin and R.Gary Fulcher
10.	Progress in Dough Processing from Unilever Research and Development	
11.	Wheat Flour	William A.Atwell
12.	Emulsifiers	Clyde E.Stauffer
13.	Sweeteners : Alternative	Amy L.Nelson
14.	Starches	David J. Thomas and William A. Atwell
15.	Colorants	F.J.Francis
16.	High-Fiber Ingredients	Amy L.Nelson
17.	Sweeteners : Nutritive	Richard J.Alexander
18.	Enzymes	Paul R. Mathewson
19.	Dairy-Based Ingredients	Ramesh Chandan
20.	Fats and oils	Clyde E.Stauffer
21.	Wheat Quality Elucidation : The Bushuk Legacy	Perry K.Ng and Colin W.Wrigley
22.	Principles of Cereal Science and Technology, 2 nd Edition	R.Carl Hoseneay
23.	WHEAT Chemistry and Technology, 3 rd Edition	Yeshajahu Pomeranz
24.	Storage of Cereal Grains and Their Products, 4 th Edition	David B.Sauer
25.	Frozen and Refrigerated Doughs and Batters	K.Kulp, K.Lorenz, and J.Brummer
26.	Pasta and Noodle Technology	James E.Kruger, Robert B.Matsuo, and Joel W.Dick
27.	Batters and Breadings in Food Processing	Karel Kulp and Robert Loewe