

**PRINCIPLES OF CEREAL SCIENCE AND TECHNOLOGY,
THIRD EDITION**

Alysia Bone

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The level of sprouting is generally an important factor in the suitability of grain for food uses. Maize, like sorghum and pearl millet, Principles of Cereal Science and Technology both vitreous and opaque parts to its endosperm see Chapter land both the distribution of protein fractions and their amino acid composition differ in these two types of endosperm. Inprogressivelyharderwheats,theprotein-starchbondisincreasinglyst detailed in Fig. These much smaller amyloplasts separate from the mother plastid by constriction.