

MEDIA REVIEW

The ICC book of ethnic cereal-based foods and beverages across the continents

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This book gathers the contributions of 20 authors from eight countries (Australia, Argentina, Canada, Nigeria, Turkey, Austria, Mexico, and South Africa) who give both a transnational overall perspective and a representative picture of the wide array of ethnic cereal-based foods available across the continents. The CD format book compiles the main oral presentations together with abundant colour photographs given within the frame of the technical session on *Ethnic Cereal Based Foods Across The Continents* chaired by John Taylor (South Africa) and Robert Cracknell (Australia) at *Cerworld 21st*, the ICC Cereal and Bread Congress, held in Madrid on 15–18 June 2008. Tradition and innovation in indigenous foods from different cultures and civilizations are brought together and highlighted along the structure of the book, allowing confirmation to a variety of worldwide ethnic eating habits and foods disseminated in a globalized world with strong immigration movements. The assessment of the current and future impact of ethnic cereal-based foods on global eating patterns is performed in the book in nine chapters, with special focus on the grain

market, convenience foods, and good nutrition. Specific topics covered deal with developments in African sorghum beers, in wheat and other cereal-based local foods in South America, and traditional Turkish cereal-based foods and beverages, wheat and flour requirements for Western ethnic foods, buckwheat-based foods, technological performance of durum wheat bread, and intake patterns outside Asia and health benefits of noodles.

This is a highly relevant piece of work of interest to all those who wish to be updated on the global trends regarding eating habits and cereal-based foods and beverages available from around the world.

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Request PDF | On Dec 1, 2009, Concha Collar and others published The ICC Book of Ethnic Cereal-based Foods and Beverages Across the Continents | Find, read and cite all the research you need on ResearchGate. For Africa and India, they represent attractive materials for developing food and beverage manufacturing enterprises; in contrast to wheat and barley that often cannot be locally cultivated economically. For example, notable technological and commercial success has been achieved in Africa with the replacement of barley malt with sorghum in the production of lager and stout beers and non-alcoholic malt beverages. Sorghum and millets also have a several valuable attributes that are increasing being exploited in food and beverage products.