

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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Abstract Wheat consumption is growing, with processors asking for wheat-based products showing better and more consistent quality. Genotype, environment and their interaction (G × E) play an important role in the final expression of quality attributes. An international research consortium was developed in order to evaluate the magnitude of genotype, environment and G × E effects on wheat quality of cultivars developed for different agro-ecological zones in Latin America. Genotypes released in Argentina, Brazil, Chile, Mexico, Paraguay and Uruguay, were cultivated in twenty different environments. M. B. Cuniberti, M. L. Seghezzo. ICC Book of Ethnical Cereal-based Foods and Beverages across Continents. ICC, Vienna. 2010. In The ICC Book of ethnic cereal-based foods and beverages across the continents., 164-180. Pretoria: University of Pretoria. dc.identifier.uri. <http://hdl.handle.net/20.500.11937/47268>. dc.publisher. University of Pretoria. dc.title. Asian wheat-based foods -Quality health foods for the future. dc.type. Book Chapter. dcterms.source.startPage. 164. tations, analytical tools, ethnic cereal-based foods, and non-food. uses of cereals. This year, the congress attracted about 500 participants from. 54 countries from across the six continents. A total of 338 presentations with 112 oral presentations and 226 posters from authors. around the globe guaranteed a most enriching international program and have been compiled in the book of abstracts. Ten sponsors, 16 exhibitors, and four endorsing organizations supported. This session aimed to assess the current and future impact of ethnic cereal-based foods on global eating patterns, especially. related to the grain market, convenience foods, and good nutrition. The technical session was co-chaired by John Taylor, South Africa, and Robert Cracknell, Australia.