



# DEVELOPMENT OF GERMINATED CEREAL FLAKES PRODUCTION TECHNOLOGY

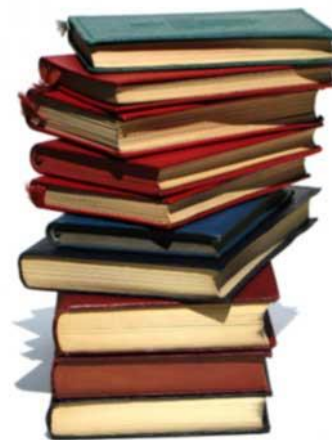
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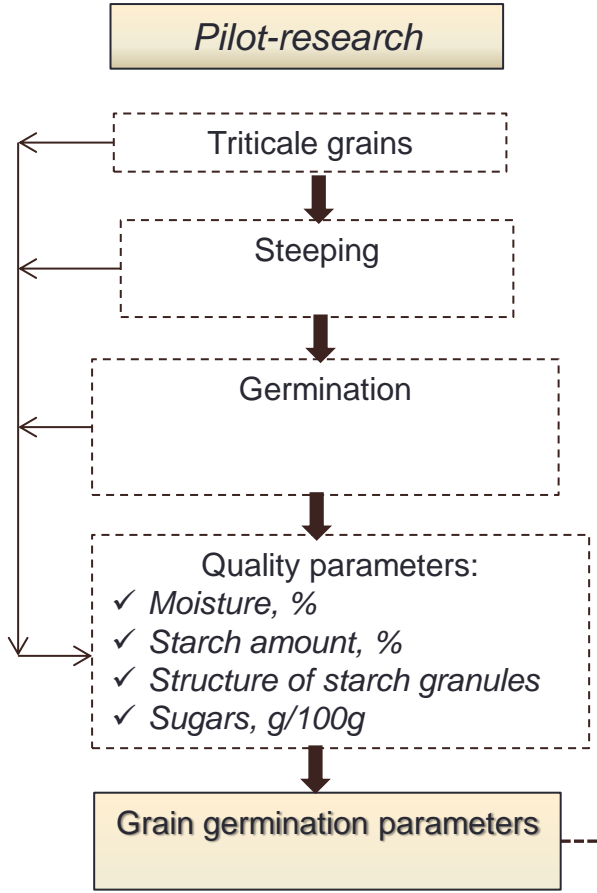
# Germinated grains nutritive value

Intense biochemical processes occur during the grain germination time, as a result grain biological value increases:

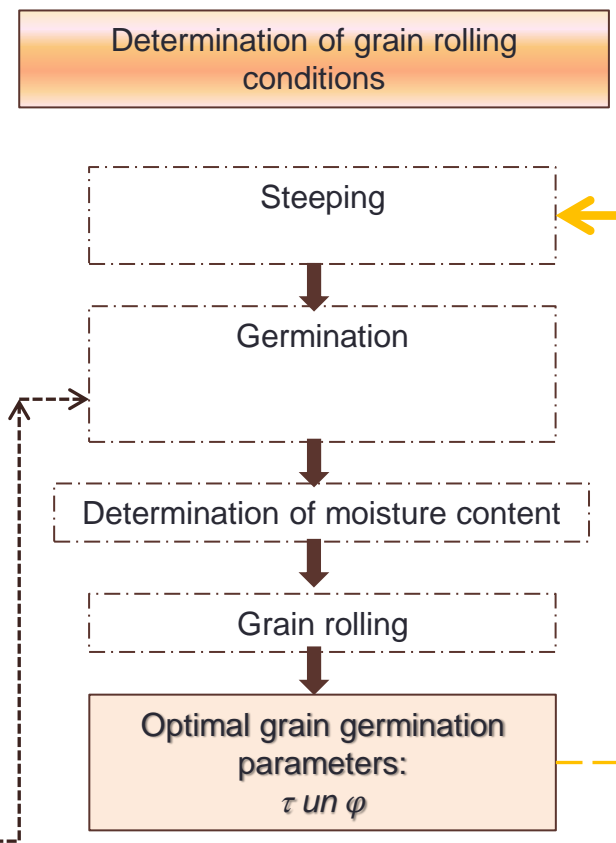
- ✓ the content of vitamins B<sub>2</sub>, E and niacin, total sugar, dietary fibre increase;
- ✓ vitamin C is synthesized;
- ✓ the content of irreplaceable amino acids is increased during the process of protein hydrolysis (*Rakčejeva T., 2006*).



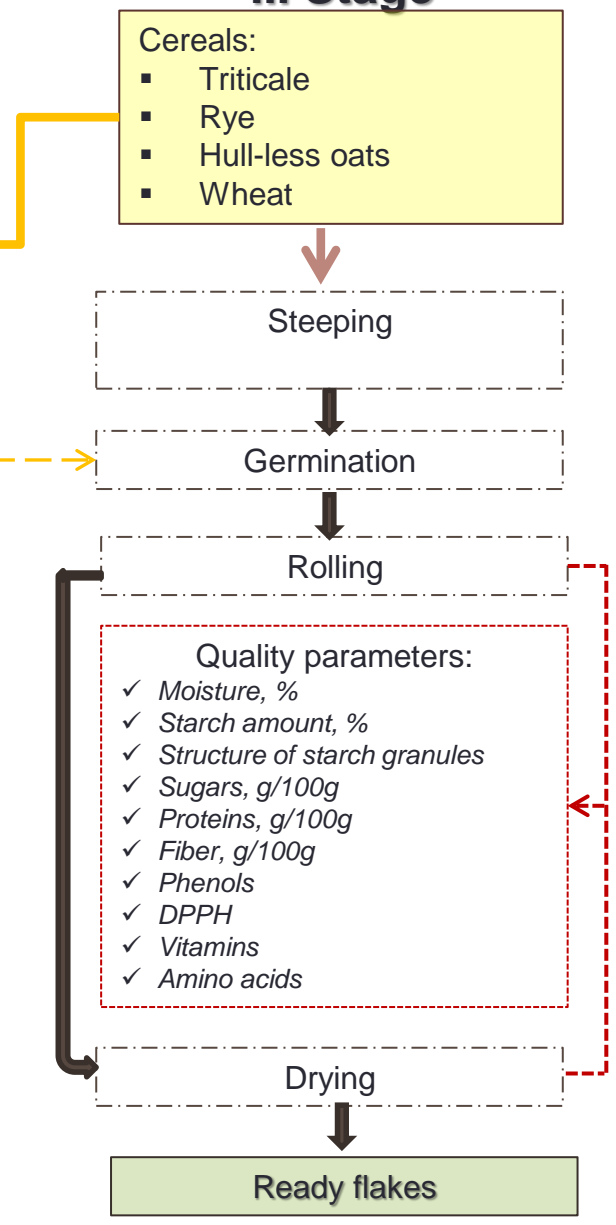
## I Stage



## II Stage



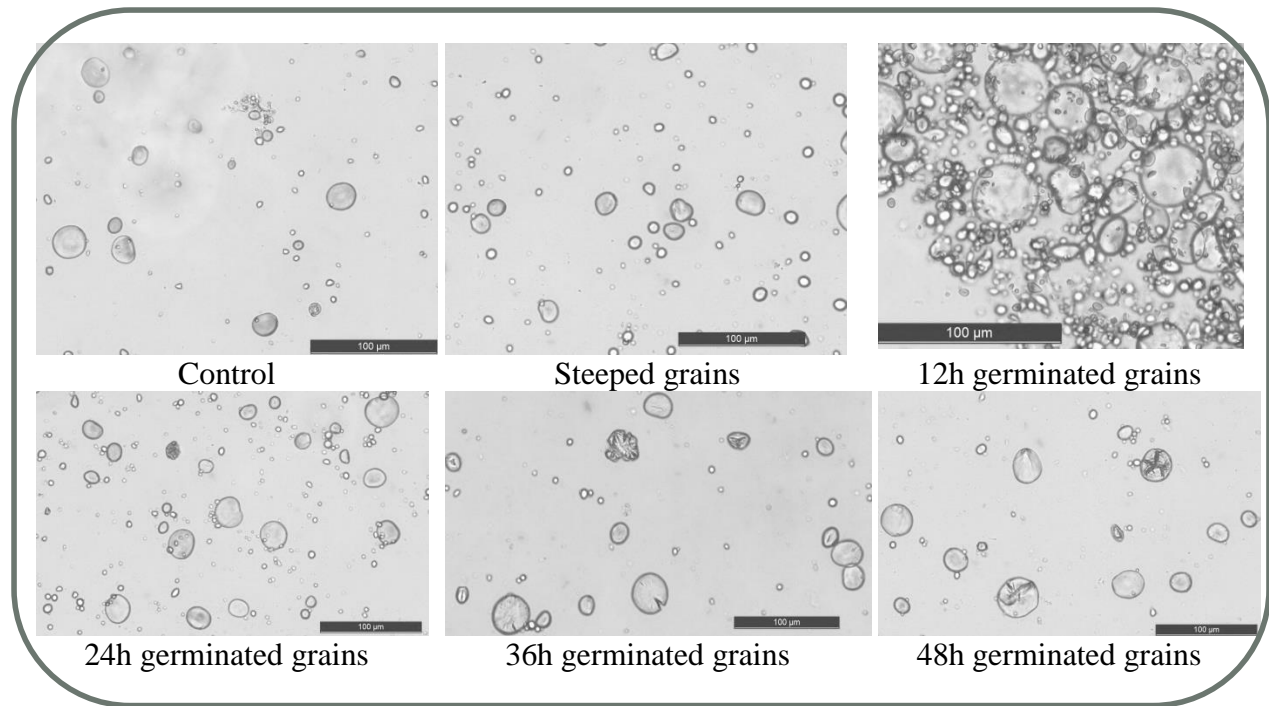
## III Stage



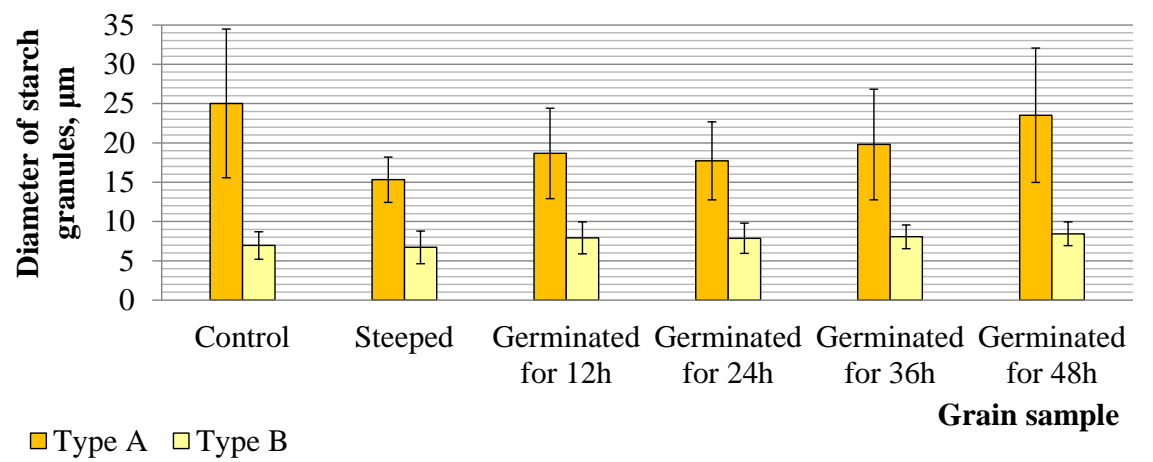
# JOINT SCHEME OF EXPERIMENTS

# Pilot-research / results

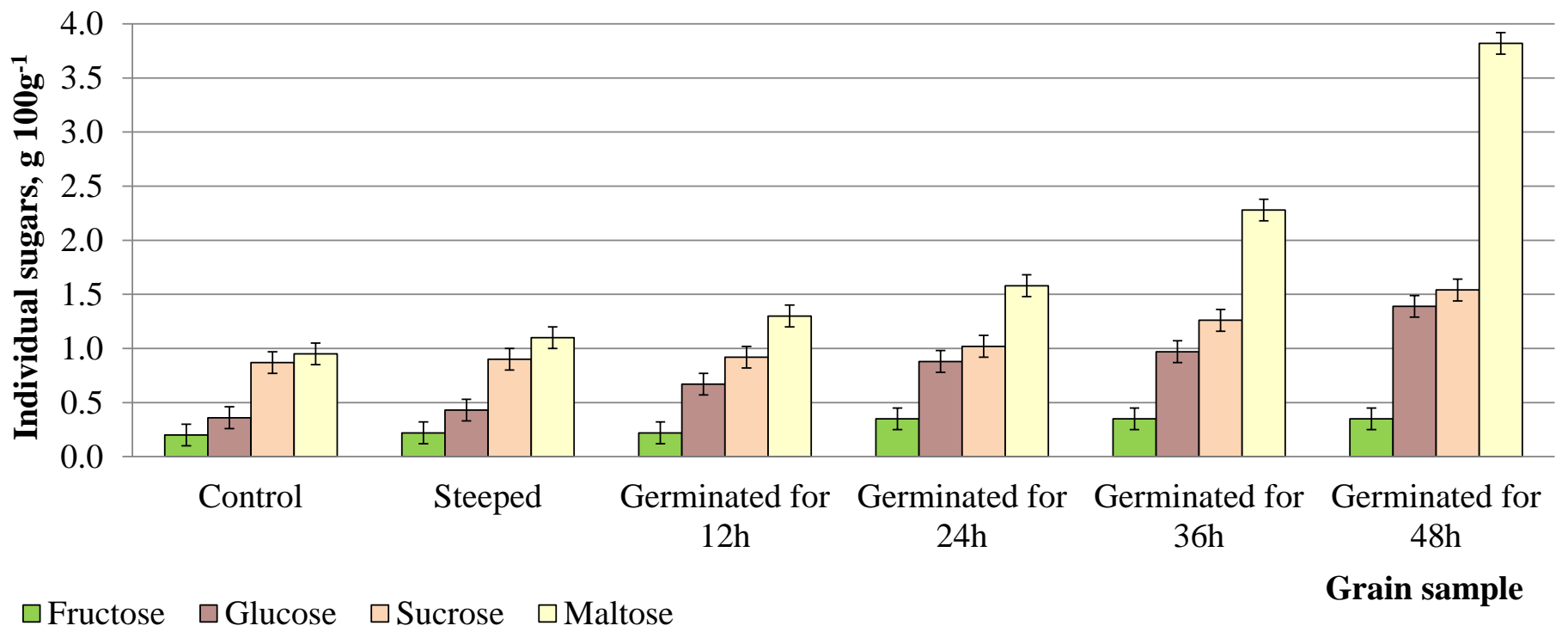
Starch granules



	Protein, % (DM)	Starch, % (DM)
Control	10.1	68.9
Steeped	10.0	69.4
12h	10.2	67.1
24h	10.5	65.0
36h	10.5	63.3
48h	10.5	61.0



# Pilot-research / results



# Necessary raw materials for experiments

## ➤ Selection of grain rolling parameters

- Triticale
- Hull-less oat
- Wheat
- Rye

1 kg for each cereal

## ➤ Flakes obtaining

- Triticale
- Hull-less oat
- Wheat
- Rye

10 kg for each cereal





**Thank you for attention**