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Title: Cereal Quality Characteristics as Affected by Controlled Atmospheric Storage Conditions

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Abstract: The quality of cereal grains during storage is affected by entomological, microbiological and environmental factors, resulting in physicochemical and organoleptic changes that lead to significant product qualitative and quantitative losses. The objectives of this study were to evaluate the quality of certain cereal grains under controlled and/or modified storage conditions. Cereal grains of corn and wheat were stored under controlled atmospheric conditions of 2 and 8% O₂ for 12 and 6 months time periods, respectively. The results indicated that storage under high nitrogen atmospheric conditions kept the flour acidity stable for all the storage period and enhanced the germination ability of grains. Finally inhibition of the existing entomological and microbial counts occurred.

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