## RESEARCHES REGARDING THE WHEAT GRINDING OPTIMISATION, IN THE FIRST BREAK, FOR SAVING THE MILLING ENERGY

— short presentation PHD thesis —

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**Abstract:** Wheat is one of the most important cereal crops in the world with various enduses: food (bread, cakes, cookies, pasta), animal feed, raw material for beer and whisky, biodegradable plastic (from wheat starch). In all these technologies, grinding has great importance and is very energy consuming. So, it is important to evaluate the grinding energy and the factors affecting this parameter. In the industrial milling process of the wheat, 60-75 % from the total specific energy consumption is used in the grinding process. The measurement of the grinding resistance of the wheat kernel can estimate the energy consumption in the grinding process, for diminuate the total energy consumption in the milling process.

Keywords: wheat, grinding resistance, energy consumption

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