## **CONTENTS**

	PRELIMINARY REMARKS	ı
	GENERAL INTRODUCTION	1
CHAPTER 1	A method for the simultaneous extraction and quantitation of lipophilic antioxidants in <i>Triticum</i> sp. by HPLC-DAD/FLD-MS <sup>n</sup>	37
CHAPTER 2	Lutein and lutein esters in whole grain flours made from 75 genotypes of 5 <i>Triticum</i> species grown on multiple sites	57
CHAPTER 3	Alkylresorcinol composition allows the differentiation of <i>Triticum</i> spp. having different degrees of ploidy	87
CHAPTER 4	Lipophilic antioxidants in wheat ( <i>Triticum</i> spp.): A target for breeding new varieties for future functional cereal products	107
CHAPTER 5	Development of lipophilic antioxidants and chloroplasts during the sprouting of diverse <i>Triticum</i> spp.	139
CHAPTER 6	Wheat and the irritable bowel syndrome - FODMAP levels of modern and ancient species and their retention during bread making	161
CHAPTER 7	Near-infrared reflectance spectroscopy for the rapid discrimination of kernels and flours of different wheat species	183
	CONCLUDING REMARKS	199
	SUMMARY	209
	ZUSAMMENFASSUNG	211

