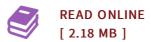




## How Baking Works: Exploring the Fundamentals of Baking Science

By Figoni, Paula I.

Wiley, 2007. Book Condition: New. Brand New, Unread Copy in Perfect Condition. A+ Customer Service! Summary: Preface. Chapter 1. Introduction to Baking. Chapter 2. Heat Transfer. Chapter 3. Overview of the Baking Process. Chapter 4. Sensory Properties of Food. Chapter 5. Wheat Flour. Chapter 6. Variety Grains and Flours. Chapter 7. Gluten. Chapter 8. Sugar and Other Sweeteners. Chapter 9. Thickening and Gelling Agents. Chapter 10. Fats, Oils, and Emulsifiers. Chapter 11. Eggs and Egg Products. Chapter 12. Milk and Milk Products. Chapter 13. Leavening Agents. Chapter 14. Natural and Artificial Flavorings. Chapter 15. Fruit and Fruit Products. Chapter 16. Nuts and Seeds. Chapter 17. Cocoa and Chocolate Products. Bibliography. Index.



## Reviews

This publication can be really worth a go through, and a lot better than other. It is actually writter in straightforward words and phrases instead of confusing. I discovered this pdf from my dad and i suggested this publication to learn.

-- Jackeline Rippin

A high quality book and also the font employed was intriguing to read. I was able to comprehended every thing out of this created e book. You wont really feel monotony at whenever you want of the time (that's what catalogues are for concerning should you check with me).

-- Prof. Johnson Cole Sr.