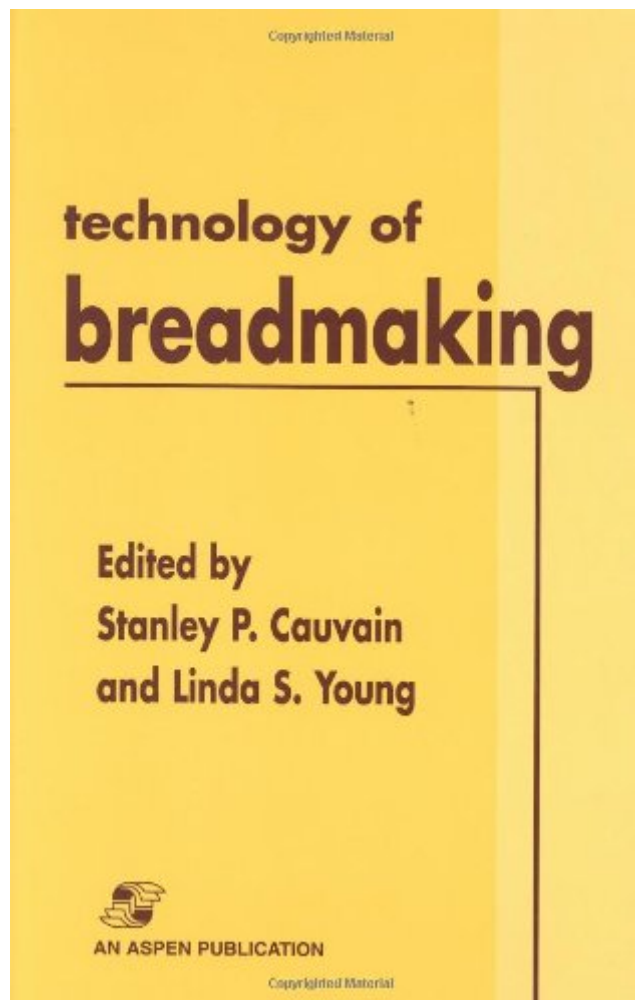


Technology of Breadmaking PDF



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Technology of Breadmaking by Stanley P. Cauvain, Linda S. Young ISBN 083421685X

This practical, comprehensive guide illuminates all aspects of breadmaking to give bakers, scientists, technologists and students a thorough understanding of the many new developments shaping the industry. This book bridges the gap between scientific and practical accounts by providing technical coverage of the complex processes that link together to make bread and fermented products. Authors from around the world have contributed chapters on the nature of bread products, the role of the ingredients in determining their quality, processing methods and their control, and equipment functions. Emphasis is on exploring the contributions of individual components and processing stages to final bread quality, reviewing the current state of technical knowledge on breadmaking, and showing how it is used to make fermented products around the world.

Technology of Breadmaking Review

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