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Baked Products: Science, Technology and Practice Stanley P. Cauvain , Linda S. Young Taking a fresh approach to information on baked products, this exciting new book from industry consultants Cauvain and Young looks beyond the received notions of how foods from the bakery are categorised to explore the underlying themes which link the products in this commercially important area of the food ...

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Baked Products Science, Technology and Practice Brennan, Charles 2009-03-01 00:00:00 By Stanley Cauvain and Linda Young Blackwell Publishing Ltd , Oxford, UK . ISBN: 1405127023 , Price: £99.50 Most books about bread and baked cereal products investigate the technological aspects of raw ingredients and evaluate their role in processing with respect to overall product quality.

Baked Products Science, Technology and Practice ...

An academic and professional scientist, Professor Zhou is an expert on the science, technology, and engineering of bakery products, among other areas of interest. He is a member of food science journal editorial boards for three major publishing houses and and advises government agencies in science, technology, and engineering.

Bakery Products Science and Technology | Wiley Online Books

Baking is a process that has been practiced for centuries, and bakery products range in complexity from the simple ingredients of a plain pastry to the numerous components of a cake. While currently there are many books available aimed at food service operators, culinary art instruction and consumers, relatively few professional publications exist that cover the science and technology of baking.

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