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bakery products range in complexity from the simple ingredients of a plain pastry to the numerous components of a cake.

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A new study of the challenges
presented by manufacturing

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bakery products in a health-conscious world The impact of bakery products upon human nutrition is an increasingly pressing concern among consumers and manufacturers alike. With obesity and other diet-related conditions on the rise, the

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levels of salt, fat, and sugar found in many baked goods can no longer be overlooked. Those working in the baking industry are consequently turning more and more to science and technology to provide routes toward healthier alternatives to classic cake,

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bread, and pastry recipes. With Baking Technology and Nutrition, renowned food scientist Stanley P. Cauvain and co-author Rosie H. Clark present an innovative and much-needed study of the changes taking place in the world of baking. Their discussion

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focuses on the new avenues open to bakers looking to improve the nutritional value of their products and encompasses all related issues, from consumer preferences to the effects of nutritional enhancement upon shelf-life. Featuring an abundance

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poorly defined quality guidelines and inadequate dialogue between bakers and nutritionists Baking Technology and Nutrition is an indispensable and timely resource for technologists, manufacturers, healthcare practitioners, or anyone else

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working in today's food and
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Taking a fresh approach to
information on baked products,
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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 industry. First establishing an

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understanding of the key characteristics which unite existing baked product groups, the authors move on to discuss product development and optimisation, providing the reader with coverage of: Key functional roles of the main bakery

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Baking Problems Solved, Second Edition, provides a fully revised follow-up to the innovative question and answer format of its predecessor. Presenting a quick bakery problem-solving reference, Stanley Cauvain

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returns with more practical insights into the latest baking issues. Retaining its logical and methodical approach, the book guides bakers through various issues which arise throughout the baking process. The book begins with issues found in the use of

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raw materials, including chapters on wheat and grains, flour, and fats, amongst others. It then progresses to the problems that occur in the intermediate stages of baking, such as the creation of doughs and batters, and the input of water. Finally, it delves into the

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