



Baked Products: Science, Technology and Practice

By Stanley P. Cauvain, Linda S. Young

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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 industry.

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Bibliography

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Editorial Review

Review

"Taking a fresh new approach to information on baked products this exciting new book looks beyond the perceived notions of how foods from the bakery are categorised to explore the underlying themes that link the products. This book is a valuable practical resource for all food scientists and food technologists within bakery companies, ingredient suppliers and general food research companies." *Food Engineering and Ingredients, June 2007*

"Baked Products: Science, Technology and Practice is a valuable practical resource for all food scientists and food technologists within bakery companies, ingredient suppliers and general food companies. The book will be an important addition for librarian and research establishments." *Beverage & Food World, September 2007*

"Provide[s] a more detailed understanding to underpin the development of new processes and products. Few can be more qualified to do this than Stan Cauvain and Linda Young. Together they have over 65 years' experience in the industry with a formidable record of publications on baking technology." *Food Science and Technology*

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From the Back Cover

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 industry.

First establishing an 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 ingredients
- Ingredients and their influences
- Heat transfer and product interactions
- Opportunities for future product development

Baked Products is a valuable practical resource for all food scientists and food technologists within bakery companies, ingredient suppliers and general food companies. Libraries in universities and research establishments where food science and technology is studied and taught will find the book an important addition to their shelves.

Users Review

From reader reviews:

Jamie Hernandez:

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